

The
Carbondale Cook Book
of
Tried and Tested Recipes

PREPARED BY THE
Young Lady Workers of the
Methodist Episcopal Church
OF CARBONDALE, PA.

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The Carbondale Cook Book

SOUPS

SOUP STOCK

Cut the meat from a shin of beef. Put the bones in the bottom of the soup kettle and lay the meat on top. Add five quarts of cold water and place kettle on the back part of the range for an hour, then place it over a good fire and in about half an hour the scum will begin to rise. Now place it over a more moderate fire, add one cup of cold water and skim carefully. Now cover the kettle and place where it will simmer for four hours; then add one onion, one carrot, one turnip, two bay leaves, one sprig parsley, twelve cloves, one stalk celery, and simmer one hour longer, then strain the stock through a fine sieve, add one tablespoon of salt and stand at once in a cool place. When cold, take off all the grease and it is ready for use.

BOUILLON

Five pounds beef, two pounds veal, one chicken. Wash the meat and put in the soup kettle with four quarts of cold water, place where it will heat slowly and as soon as the scum rises skim carefully. Boil very slow and when perfectly clear add two carrots, three turnips, two onions, two cloves, little celery. Brown one of the onions to give a nice color, then boil two or three hours. Take off any grease, then strain through a jelly bag twice. When cold take off remaining fat. Serve very hot.

VEGETABLE SOUP

To each quart of rich stock add one quart of water. Then add one potato, one onion, one carrot, one stick of celery, one half of a small turnip, one cup tomatoes; chop all very fine and boil together one and one-half hours. Season with salt and pepper.

TO CLEAR SOUP

After the fat has been removed from the soup, pour into the soup kettle, being careful not to let the sediment pass in, when boiling hot, add the beaten whites and shells of two eggs, let boil half a minute, then strain through a cloth.

CREAM OF ASPARAGUS

Two bundles of asparagus, one quart of stock, one pint of milk, one pint of cream, three tablespoonfuls of butter, three tablespoonfuls of flour, salt and pepper to taste. Cook the

asparagus until tender; add the stock and let it boil about twenty minutes. Rub this through a sieve and add the milk and cream. Stir the flour with a little cold milk and add to the boiling mixture. Cook until it thickens a little, then add salt and pepper and serve.

MRS. W. T. COLVILLE

MUSHROOM SOUP

One-half pound of mushrooms, one pint of chicken stock, one pint of milk. Cover mushrooms with water and put on the stove to simmer, add the milk and stock. When it comes to a boil add one tablespoonful of flour worked into one tablespoonful of melted butter. Let it boil several minutes then season and strain. Put in a few pieces of mushroom and serve with whipped cream on top. This serves six persons.

MISS LOIS R. MORSS

MUSHROOM SOUP

Cut off tops of mushrooms, chop fine and just before serving soup add to the following mixture and allow to heat thoroughly about ten minutes. Cut up stems of mushrooms and simmer slowly in a little water for twenty minutes. Make a thick cream sauce, add two cups of chicken broth and stems of mushrooms with the juice. One pound of mushrooms should make enough for twelve people.

MRS. R. S. McMULLEN

NOODLE SOUP

Beat one egg light, add pinch of salt and flour enough to make a stiff dough. Roll out very thin, dredge with flour to keep from sticking, let it remain on bread board to dry for one hour, then roll up and cut in very thin slices and add to soup. Boil the soup bone one hour, add one-half cup of barley, two potatoes, and two onions, chopped fine, cook one-half hour, season with salt and pepper, then add noodles and cook twenty minutes longer.

MRS. P. J. FOSTER

POTATO SOUP

For six persons use half a dozen large potatoes. Pare and boil for half an hour. While they are boiling put in a double boiler, one tablespoonful of chopped onion, half a pint of chopped celery and a pint of milk. Mix one-half pint of cold milk with one tablespoonful of flour and stir into the boiling milk. Mash the potatoes and pour over them the boiling milk, then add one teaspoonful of salt, and one-fourth of pepper. Strain the mixture into the boiler, add one tablespoonful of butter and cook for five minutes. Lastly add a pint of cream which has been heated, and serve.

MISS ALICE BUTLER

POULETTE SOUP

Three pints of milk, three tablespoonfuls of butter, three tablespoonfuls of flour, three tablespoonfuls of chopped onion,

three tablespoonfuls of celery, three tablespoonfuls of carrot, three tablespoonfuls of turnip, two teaspoonfuls of salt, a sprig of parsley, a blade of mace, one-third teaspoonful of pepper, one cup of cream, and the yolks of four eggs. Put the butter and chopped vegetables in a sauce pan and cook slowly for half an hour, being careful that they do not brown, then add the flour and stir until smooth. Heat the milk in a double boiler. Add the cooked vegetables and cook again for half an hour. Beat the yolks well and add the cream to them. Stir this mixture into the soup and cook for one minute, stirring all the time. Remove from the fire at once and strain into a tureen.

MRS. W. T. COLVILLE

TOMATO SOUP

One quart of tomatoes, one pint hot water, or stock, one tablespoonful of sugar, four cloves, four peppercorns, one tablespoonful of parsley, one tablespoon of butter, two tablespoonfuls of flour, and one tablespoonful of onion juice, if desired, salt to taste, cook one hour, strain and serve.

MRS. F. G. BROWN

CREAM OF TOMATO SOUP

One quart of strained tomatoes, one quart of milk, three spoonfuls of flour, a pinch of cayenne pepper, salt to taste, one tablespoonful of butter. Put the milk on the stove and bring to boiling point, thicken with the flour, add salt, pepper and butter. Have tomatoes hot, to which add a pinch of soda. When ready to serve pour together and serve immediately.

MRS. S. H. WILLIAMS

TOMATO SOUP

Take the remains of a roast of beef which still has considerable meat on it, or one pint of stock. Add one quart of water. Cut into this one large onion, the white part of a head of celery, one pint of tomato, one tablespoonful of barley, one tablespoonful of tomato catsup, two small potatoes, cut in small pieces. Boil all together slowly for two hours. Then strain and heat once more. Before serving add salt and pepper to taste.

MRS. HOMER G. BAKER

BEAN SOUP

Soak one quart of dried beans over night. Drain and put on to boil in the morning with two quarts of cold water. As soon as they come to a boil, drain this water off and throw away. Cover again with two quarts of fresh boiling water, add one-quarter teaspoonful of bicarbonate of soda and boil until reduced to a pulp. Now press the beans through a sieve, return to soup kettle and add enough water to make about consistency of cream. Add salt, pepper, and one tablespoonful of butter.

LENTIL SOUP

One pint of lentils, two quarts of stock, one onion, sprig of parsley, one bay leaf, one tablespoonful of butter, salt and pepper to taste. Wash the lentils and soak over night. In the morning drain off the water, add stock and simmer gently until the lentils are tender. Put the butter into a frying pan and when melted add the onion cut in slices, parsley and bay leaf. Fry until brown. Add these to the lentils and simmer a half hour longer. Press the whole through a sieve. Return it to the kettle, boil up once, add salt and pepper and serve with toasted bread cut into small squares.

MRS. F. G. BROWN

SPLIT PEA SOUP

One pint new process split peas, wash thoroughly in cold water and drain immediately. Two-thirds of a carrot sliced, one onion quartered, with three cloves stuck in, one sprig of parsley, thyme, and celery, if not obtainable, one-half teaspoonful celery salt, two ounces of fat salt pork cut in dice. Put over a brisk fire with two and one-half quarts of water, when it boils up, put back and cook slowly until done. Season with salt and pepper. Strain and serve. This is sufficient for six persons.

GREEN PEA SOUP

One quart of green peas, one quart of stock or water, one tablespoonful each of butter and flour, salt and pepper to taste. Put the peas in boiling water and boil them twenty minutes. Drain and press through a colander. Put the stock or water on the fire; when boiling add the peas. Rub the butter and flour together, and add to the boiling soup, stir constantly until it thickens and add salt and pepper. When ready to serve add about a cup of cream. Canned peas may be used.

MRS. J. B. VAN BERGEN

PEANUT BISQUE

An old Virginia receipt which has lately come into favor for luncheons is peanut soup. Grind two quarts of roasted peanuts very fine and place with two quarts of milk, a lump of butter, and one-fourth teaspoonful of salt into a double boiler, and cook for one hour. Thicken with a little cornstarch and serve.

SWISS WHITE SOUP

Take broth sufficient for six people, boil it, beat three eggs well, two tablespoonfuls of flour, one cup of milk. Pour these gradually through a sieve into the boiling soup. Salt and pepper.

MRS. CHAS. ROBERTS

MUTTON BARLEY SOUP

Two pounds of boney mutton, boil one hour with a few stalks of celery, then add three-fourths of a teacupful of barley,

boil thirty minutes and add six small onions and boil thirty minutes more. Season with salt and pepper.

MISS S. L. MILLER

CHICKEN SOUP

Put a large chicken after it is dressed in a soup kettle, add to it enough water to cover, one large onion, a stalk of celery and two or three sprigs of parsley. Cover the kettle tight and let the contents boil till the meat falls from the bones. Strain the soup through a colander, put it back in the kettle, add three tablespoonfuls of rice, let it boil until the rice is tender. Season with salt and white pepper, and after the soup is in the tureen add the breast of the chicken, cut in dice and serve.

TURKEY OR CHICKEN SOUP

Take the turkey or chicken bones and boil three-quarters of an hour in water enough to cover them. Add a little summer savory or celery chopped fine. Just before serving, thicken with a little flour, browned, and season with pepper, salt and a small piece of butter.

MRS. DAVID MORGAN

CREAM OF CELERY SOUP

Chop very fine the whole of two heads of celery; add to this one cup of rice and cover with three cupfuls of water. Simmer for twenty-five minutes or until both rice and celery are tender. Scald three cupfuls of rich milk, press the rice and celery through a sieve, carefully saving the water drained from them, and add rice, celery and water to the scalded milk. Let it cook in the farina boiler for fifteen minutes and serve. If in cooking the soup becomes too thick add a little white stock or chicken broth to it.

CREAM OF CORN SOUP

Chop one can of corn and put into three pints of boiling water and boil slowly half an hour, then press through a sieve. Season with salt and pepper and let simmer while you rub two even tablespoons of butter with three tablespoons of flour, add these to the soup and stir it constantly until it thickens. Now add one pint of boiling milk, cook one minute, then add the beaten yolks of two eggs and serve immediately.

MRS. W. G. SCURRY

MOCK TURTLE SOUP

Boil a calf's liver and heart with a knuckle of veal for three or four hours, skimming well, and then strain off. Chop the meat fine and add to it a chopped onion, salt, and pepper, and ground cloves to taste, thickening if necessary with a little browned flour, cooking again in the liquor. Have the yolks of four or five hard-boiled eggs cut up for the tureen; also slices of lemon.

MRS. HARRY HILLER

CLAM CHOWDER

Cut in small pieces one-quarter pound of salt pork and brown in kettle. Three good sized potatoes, two onions, one carrot, one cup of tomatoes. Chop these and stir into hot grease, then add two quarts of water, a little salt and cayenne pepper, cook two hours. About one hour before serving add the juice of one and one-half dozen clams, and twenty minutes before serving add the chopped clams.

MRS. F. C. LEONARD

CLAM CHOWDER

Fifty clams, one-half pound salt pork, one teacup canned tomatoes, five medium-sized potatoes, three onions, six water crackers, salt and pepper to taste. Put the pork cut into dice in the bottom of the kettle and try out, using the fat only. Add potatoes and onions sliced thin, then the tomatoes. Now add the juice of the clams with three quarts of boiling water, and let boil for three hours. About twenty minutes before serving add the clams. Much boiling toughens them. Last of all thicken with three tablespoonfuls of flour. Serve hot.

MRS. FRANK E. BURR

CORN CHOWDER

One-quarter pound of salt pork cut fine, fry pork, then add two large onions chopped fine, cook together five minutes. Add one pint of boiling water and let cook slowly one hour, then add four large potatoes cut fine, two teaspoons chopped parsley, salt, pepper, and a dash of cayenne. Let cook one-half hour, then add four crackers rolled fine, the yolks of two eggs, two tablespoonfuls of butter, a can of cornlet, and three cups of sweet milk. When hot, serve with bread sticks.

MRS. E. A. BRONSON

CORN CHOWDER

One quart chopped raw potatoes, one cup chopped raw carrots, one-half cup chopped raw onions, one cup chopped salt bacon. Put on with water and cook until tender, then add two cups of milk, two tablespoonfuls of flour, two tablespoonfuls of butter, one cup of corn. Season.

MRS. M. D. LATHROPE

FISH CHOWDER

One-fourth pound of fat pork chopped fine. Fry in a kettle until crisp and brown, remove part of the pork scraps, then add thin sliced potatoes, picked up fish or bits of fish, salt and pepper; then some of these pork scraps and make alternate layers, until it is sufficient quantity for the family. Put on water to just cover and cook until the potato is done. Have one pint of milk boiling hot. Split milk crackers and put over the chowder, and when ready to serve, pour in the boiling milk. Best made with fresh haddock or cod.

MRS. G. S. KIMBALL

CLAM SOUP

Fifty clams, one quart milk, one pint water, three tablespoonfuls of butter. Chop clams fine, boil clams and water together ten minutes. Then add milk. Do not let it come to boil after milk is added, as it will curdle.

MRS. W. R. JOHNSON

CLAM SOUP

Chop twenty-five clams, put in a stew pan with three pints of cold water and let simmer for three hours. Then stir one tablespoon butter rubbed smooth with one tablespoon flour into the boiling clams. Cook for five minutes. Put half a pint of milk on to heat; when hot strain the clam liquor into the milk, season to taste with salt and white pepper. Beat the yolks of two eggs well, add one-half pint of milk to them, then stir into the clam mixture, cook for two minutes stirring all the while. Serve at once.

MISS JENNIE BUTLER

CLAM BOUILLON

Put twenty-five clams and one quart of water into a double boiler, cover and cook for half an hour. Remove clams and chop fine, then return to water and cook another half hour. Strain, add celery, salt and a little pepper. Heat, serve in cups with tablespoonful of whipped cream on top of each.

CLAM AND OYSTER BOUILLON

One quart of clams, one pint of oysters, separate the hard portions, chop fine and cook with one bay leaf and two tablespoonfuls of minced onion, in a little water for thirty minutes. Then add soft portions of oysters and clams, also any liquor, and cook five minutes longer. Strain and add one pint of milk, salt, pepper, and paprika to taste. Add one cup of cream and when about to boil thicken with two tablespoonfuls of cornstarch rubbed smooth with two tablespoonfuls of melted butter. Place spoonful of whipped cream on each cup and serve very hot.

MRS. ORT

OYSTER SOUP

One pint of large oysters put in the soup kettle with one pint of cold water, bring to a boil slowly and remove the scum very carefully. When it boils add one cup of milk and a large lump of butter. Salt and pepper to taste. When boiling hot, serve.

CHICKEN AND OYSTER CONSOMME

Wash one pint of oysters and cut off soft portions. Chop tough portions, add one-half cup of cold water, and bring to the boiling point. Let simmer twenty-five minutes, strain through cheese cloth, add four cups chicken stock, season with salt and cayenne pepper, add one-half cup of cream, then the soft parts of oysters which have been cooked until plump.

MRS. E. A. BRONSON

STRAWBERRY SOUP—COLD

Rinse and hull one box of strawberries. Lay aside one-fourth of them, selecting the large perfect berries. Mash the remainder and pour over them a syrup made by boiling one cup of sugar and three cups of water ten minutes, add one tablespoon of lemon juice and set aside to cool, stirring it frequently during the cooling. When ready to serve strain it through cheese cloth. Half fill frapee glasses with crushed ice, put in a few of the whole berries, pour the syrup over them and serve as a first course at luncheon. Other fresh fruits may be used in the same way.

MRS. W. G. SCURRY

EGG DUMPLINGS FOR SOUP

To half a pint of milk, add two well beaten eggs and as much wheat flour as will make a smooth, rather thick batter, free from lumps. Drop this, a teaspoonful at a time, into the boiling soup, and cook a few minutes.

MRS. CHAS. ROBERTS

CROUTONS

Cut bread in thin slices, butter and cut in little squares. Place in a pan the buttered side up, and brown in a quick oven or cut stale bread in small cubes and fry a light brown in deep fat.

FISH, OYSTERS AND CLAMS**BOILED BLUE FISH**

Clean and wash a blue or white fish. Wrap it in cheese cloth and tie it securely. Put in boiling water to which has been added one tablespoonful each of salt and vinegar. Boil hard thirty minutes. Pour cream sauce over the fish, on the platter, and garnish with parsley and slices of lemon. Serve very hot.

MISS MATTIE M. PASCOE

BROILED SHAD

Wash, wipe and split the fish. Sprinkle with salt and pepper and place upon a buttered gridiron, inside downward. When brown turn the fish and brown the other side. When done, or in about twenty minutes, put upon a hot platter with a large piece of butter upon it. Garnish with parsley or cress.

PLANKED SHAD

The plank should be three inches thick, two feet long, one and one-half feet wide and of well seasoned hickory or oak. Pine or soft wood gives the fish a woody taste. Take a fine shad, clean well, wipe dry, split down the back. Dredge with salt and pepper. Have a good hot oven. Place plank in the oven until very hot. Then remove from oven and spread shad open upon it, skin side down, spread well with butter. Place in the hot oven about thirty minutes. Serve on the plank. Garnish with water cress and sliced lemon.

MRS. W. G. SCURRY

BAKED FISH

Clean a whole fish nicely, wash and wipe dry, then fill with dressing of bread crumbs, seasoned with salt and pepper, a little chopped parsley and plenty of butter. Sew up the opening and season with salt and pepper, and cover with bits of butter. Lay in a dripping pan with a little water and bake, basting often. Make a gravy of the drippings left in the pan, thicken with a little flour and add chopped parsley.

MRS. F. E. DENNIS

BAKED FISH

Clean well, sprinkle with salt an hour before cooking. Tie it with a string, sprinkle flour over it, baste with butter, place on a wire gridiron across a dripping pan, allow one and one-half hours for a good-sized fish. Dressing for fish—One-half cup of fat pork chopped fine, one large spoon butter, parsley, thyme, sweet marjoram, salt and pepper, a few oysters, two beaten eggs, all mixed with bread crumbs.

S. L. M.

BAKED FILLET OF HALIBUT

Select two slices of halibut cut about one-half inch thick. Remove the bones, leaving eight fillets. Wash and dry thoroughly and place in a greased baking pan. Sprinkle with salt, pepper, and sugar, using one teaspoonful of salt, one-fourth teaspoonful of pepper, and one tablespoonful of sugar. Place over each piece of fish one thin slice of medium-sized onion, one teaspoonful of catsup, one thin slice of lemon, and one-half teaspoonful of butter. Pour a little cold water in the pan, but do not let it cover the fish. Bake for about thirty minutes in an oven registering 425° F. Baste frequently with the liquor in the pan, adding more hot water if needed. Do not let it boil entirely dry, though it should evaporate partially. Remove to a hot platter, pour the liquor over all, and garnish with parsley. any filleted white fish may be prepared in this way. Small fish may be used whole and cooked in a similar manner.

MRS. R. W. WARD

FRIED FISH

To fry halibut, wipe the slices as dry as possible, season, then dip in egg and then in crumbs, fry a nice brown in very hot lard. To fry shad, bluefish, etc., after cleaning nicely, season with salt and pepper and roll in corn meal. Have the lard in the frying pan boiling hot, then lay in the fish, cook fast a few minutes, then put where it will cook slower. Brown both sides.

MRS. J. S. NILES

SALT CODFISH WITH CREAM SAUCE

Take two cupfuls of picked up codfish, let soak two hours in cold water. Drain and cover with warm water and put on the back of the stove for one hour. Then drain, pour in one cupful of cream or milk, a lump of butter, a little pepper and thicken with a little flour. Let boil up once. The yolk of an egg may be added if desired.

CODFISH BALLS

Boil together one dozen small potatoes and one-half pound of codfish. When the potatoes are done, take out the fish and pick out the bones and pick it apart until very fine. Mash the potatoes light and mix them and the fish thoroughly together, adding a little pepper, lump of butter, and one well-beaten egg. Make into small cakes and fry in butter.

MRS. A. PASCOE

BOILED MACKEREL

Soak a mackerel over night, just before dinner put it in a frying pan, cover with cold water and when it boils drain, if very salty this should be done twice. Then cover the fish with milk, add a large lump of butter, a little pepper, and thicken enough to be creamy.

SALMON LOAF

One pound can of salmon, four eggs, four tablespoonfuls of melted butter, a little salt and pepper, one cup of bread crumbs. Mix all together and steam in a buttered dish one hour. Save liquor of fish for the dressing.

DRESSING

One cup of milk, one tablespoonful of cornstarch, two table-spoons of melted butter, one egg beaten light. Scald the milk and add the cornstarch, butter and egg, cook a minute or two and add the liquor. Turn the loaf on a platter and pour on dressing just before serving.

MRS. L. C. HATHAWAY

BAKED SALMON

One can salmon, three-fourths cup of cracker crumbs, one cup of milk, piece of butter and a little salt. Mince the salmon, add cracker crumbs, also milk, mix well and put in baking dish. Put a layer of cracker crumbs on top, and then a piece of butter, cut small. If it seems at all solid put in more milk.

MRS. M. A. HARRISON

CREAMED SALMON

Boil one can of salmon in water fifteen minutes, then open and drain off oil and take out bones and skin. Put one cup of milk over and when it comes to a boil stir in a tablespoon of flour and butter creamed together. Add a little pepper and salt, pour this mixture over the salmon and bake with bread crumbs and butter over the top.

MRS. F. A. BELL

SALMON CROQUETTES

One small can salmon, turn off the oil, six soda crackers rolled fine, two eggs, salt and pepper. Stir all together and fry small cakes in butter.

MISS ROSA STRICKLAND

SCALLOPED FISH

Boil one pound of cod, halibut, salmon or lobster in salted water. When thoroughly cooked drain and cool, then pick to pieces with a fork. Make a cream sauce, add the fish, then put in shells or ramekins, sprinkle with bread crumbs and dot with butter. Bake until light brown. Serve very hot. Any kind of left over fish may be used in the same manner.

MRS. A. W. REYNOLDS

FRIED FROGS' LEGS

Scald the legs with water to which a little vinegar has been added. Dry thoroughly. Dip in egg and bread crumbs and fry in smoking hot fat until a delicate brown. Serve on a bed of water-cress or parsley garnished with lemon.

STEAMED CLAMS

Wash the shells thoroughly and drain. Place them on a steamer over boiling water. Cover closely. As soon as the shells open they are done. Remove from the shells into a hot dish, spread with melted butter and a dash of pepper. Cover so as to keep hot. Serve with hot crackers.

CLAM FRITTERS

One and one-half dozen clams, take off the liquor and add milk to make one pint, one egg well beaten, pepper, one tablespoon melted butter, two and one-half cups flour and two and one-half teaspoonfuls baking powder, add the chopped clams. Drop off a spoon in hot lard and fry.

S. L. M.

SCALLOPED OYSTERS

Butter an earthen dish, then sprinkle with cracker crumbs, then put a layer of oysters and lay on small pieces of butter, dredge with salt and pepper, add another layer of cracker and of oysters, seasoning as before until the dish is full, cover with the cracker crumbs, seasoned and dots of butter, pour milk over the top, making holes with the fingers so it may be well moistened. Bake about an hour. Bread crumbs may be used instead of crackers.

PANNED OYSTERS

Butter a large baking pan, sprinkle with bread crumbs, put in a layer of oysters. Season with salt and pepper and about one-fourth cup of oyster liquor. Then cover with bread crumbs and dots of butter. Use about one-half cup of butter, bake until browned nicely in a hot oven.

MRS. W. R. MOON

OYSTER CROQUETTES

Chop one pint of oysters. Heat one-fourth pint of rich milk and thicken it with a little flour, add oysters and cook until ruffled. Season with butter, pepper, and salt. When cold thicken with cracker crumbs. Then make up into rolls about three inches long and one inch through. Flatten them and fry.

MRS. J. D. DAY

LITTLE PIGS IN BLANKETS

Season large oysters with salt and pepper. Cut fat English bacon in thin slices, wrap an oyster in each slice and fasten with a wooden toothpick. Heat a frying pan and put in the little pigs. Cook long enough to crisp the bacon. Place on pieces of toast cut in small pieces and serve immediately. Do not remove the skewers.

FRIED OYSTERS

Oysters for frying should be large ones. Season fine cracker crumbs with salt and pepper, dip the oysters in the crumbs then in beaten eggs, and again in the crumbs. Then fry in deep fat or in butter.

CREAMED OYSTERS

Cook one pint of oysters in their own liquor until the edges curl. Then remove with skimmer. To the liquor remaining add milk and cream to make one pint. Melt two tablespoons of butter, stir in two tablespoons flour, and when well mixed pour in the pint of liquid. Season with salt and pepper, cook until smooth. Then add the oysters, when hot serve in patty shells, timbale cases or on toast.

MRS. A. W. REYNOLDS

OYSTER PIE

Prepare oysters as for creamed oysters, and put in a deep baking dish. Make crust as for biscuit and put over the top of the dish and bake three-quarters of an hour.

PICKLED OYSTERS

Boil fifty oysters in their own liquor until they curl, drain and save liquor. Take one-half pint of good vinegar and one-half pint of oyster liquor and boil. Add a pinch cayenne pepper, one dozen cloves and one dozen whole allspice. As soon as it has come to a good boil pour it while hot over the oysters which should be placed in a stone jar. Cover tightly and stand away to cool. They will be ready for use the second day and will keep some time.

MRS. THOMAS VANNAN

OYSTER COCKTAIL

One pint small oysters, one cup tomato catsup, one tablespoon horseradish, juice of half a lemon, a little salt and a few drops of Tabasco sauce. Put a few oysters in small glass, pour small quantity of this sauce over them, fill glass with chopped ice and serve at once. Clams or shrimps may be used in place of oysters.

CRABFLAKE COCKTAIL

Mix two tablespoonfuls of tomato catsup, two tablespoonfuls of grated horseradish, two tablespoonfuls of mild vinegar, two tablespoonfuls of pimento and green pepper, juice of half a lemon, salt and pepper to taste. Pour this mixture over half a pound of flaked crabmeat. Place in small iced glasses. This will serve six people.

MRS. F. G. BROWN

SOUFFLE

Melt two tablespoons butter, and add two tablespoons flour, stirring until it bubbles. Add one cupful cold milk gradually, and cook until ingredients have formed a smooth creamy mass.

Now whip in yolks of two well beaten eggs, then a cupful of grated cheese (finally minced lobster or crab meat or whatever is to give title to the soufflé). (With chicken might be added one-fourth cupful chopped pimento or a generous dash of mace). Finally fold in the stiffly beaten egg whites, and fill the buttered ramekins or casserole, and bake in moderate oven twenty-five minutes. Serve at once.

MRS. D. BLACKBURN

DEVILED CRABS

Add two hard boiled eggs, chopped rather coarse, to one pint of crab meat. Have ready one cupful of thick white sauce highly seasoned with cayenne pepper. Mix with crab meat and eggs and pack into crab shells or ramekins. Cover with bread crumbs and dot with butter. Bake in hot oven until brown. Serve at once. Canned crab meat may be used very satisfactorily, but be sure to select a reliable brand.

MRS. A. W. REYNOLDS

BROILED SARDINES

Drain the sardines carefully and put them in a fine wire broiler, and broil over a clear fire as any fish. Serve garnished with lemon and parsley.

CREAMED LOBSTER

Two cups of lobster meat cut in dice, three yolks of eggs well beaten, one teaspoon of salt, two cups of cream, a generous dash of cayenne pepper. Put cream and eggs together, stirring steadily until thick. Add the lobster and when steaming hot add seasoning and serve.

MRS. A. S. BAKER

LOBSTER WIGGLE

Put one and one-half cups of milk in a double boiler to heat. Cream together two tablespoonfuls of butter and three of flour. Stir this into the hot milk, add two cups of lobster cut in dice, and one can of drained French peas, a dash of cayenne, a little lemon juice, and salt to taste. Serve in patty shells or on squares of toast.

MRS. F. G. BROWN

ESCALOPED SHRIMPS

For six or eight people use a quart of shelled shrimps or two cans. One pint of cream, two tablespoonfuls of butter, one tablespoonful of flour, one-fifth of a teaspoonful of cayenne, one pint of grated bread crumbs and salt and pepper to taste. Rinse the shrimps in cold water and sprinkle them with salt and pepper, using about a generous teaspoonful of salt and a fourth as much pepper. Put the cream in the double boiler, rub the flour and butter together until creamy and when the pint of cream begins to boil stir this mixture into it. Add the cayenne,

some salt and the shrimps. Turn into one large dish or small shells or ramekin dishes, cover with the bread crumbs, place in a pan and set in a hot oven. Bake about fifteen minutes. The pan should be raised from the bottom of the oven so that the top may brown.

MRS. A. P. TRAUTWEIN

CREAMED SHRIMP

Put one pint of rich milk or cream in a double boiler, when hot add three tablespoons flour rubbed smooth with two tablespoons of butter, salt and pepper to taste. Add one can shrimps and when hot serve in patty shells or on toast.

SHRIMP WIGGLE

Two tablespoonfuls of butter melted in a saucepan, one tablespoonful of flour, one cup of cream, one cup of little French peas, one cup of shrimps, one-fourth teaspoon of salt. Serve on toast or in patty shells. This recipe will serve five people.

MRS. HARRY B. HILLER

SCALLOPS

The heart is the only part used. If you buy them in the shell boil and take out the hearts. Those sold in the markets are usually ready for frying. Dip them in beaten egg, then in crumbs and fry as oysters. Sprinkle with minced parsley and serve with tartar sauce

MEATS

ROAST BEEF WITH YORKSHIRE PUDDING

The best pieces for roasting are the ribs, sirloin and pin bone. Place the joint in the bottom of a baking pan, dredge it lightly with pepper, add one teaspoonful of salt to one cupful of water and pour it in the pan. Place it in a very hot oven, baste often. Turn it two or three times and bake fifteen minutes to every pound. One hour before the meat is done make the pudding. Pour nearly all the drippings from under the meat into another baking pan and turn into it the pudding. Bake one hour. The pudding—Three eggs, one pint of milk, six large tablespoonfuls of flour, one-half teaspoonful of salt, two dashes of pepper. Beat the eggs light, add to them the milk. Put the flour in a bowl, moisten it gradually with the eggs and milk, beat until smooth, add the salt and pepper and bake. Cut into squares and serve around the meat.

ROAST BEEF WITH BATTER PUDDING

One or two eggs, one cup flour, two cups milk, one teaspoon salt, one-half teaspoon baking powder. Roast a piece of meat in a large pan, put pudding in a small tin and one hour before meat is done set pudding under the meat and fill around the small pan with pared potatoes sprinkled with salt and pepper to bake. The meat should be placed upon a meat stand, so that the drippings will fall on the pudding and potatoes while baking. A little water should be put in the large pan where the meat is placed.

MRS. M. O. ABBY

NEW ENGLAND BOILED DINNER

Take a nice clean piece of corned beef, wash thoroughly, and put in the kettle with enough hot water to cover; heat slowly to the boiling point, skim carefully, then set back where it will simmer. In about three hours place on a hotter part of the range. Add one cabbage cut in quarters, two turnips sliced and a few carrots and beets. Half an hour before serving time add the potatoes.

BEEF LOAF

Three pounds beef, one-fourth pound pork, chopped fine, four slices of bread wet with milk, two eggs, one cup milk, one teaspoon pepper, four teaspoons salt, sage if desired. Mix all together. Bake one hour.

MISS ROSA STRICKLAND

BEEF LOAF

One and one-half pounds of beef chopped fine, one egg, one-half cup cold water, six crackers rolled fine. Mix and add salt

and pepper to taste. Press into a small deep pan, put dots of butter over the top and bake two hours in a moderate oven.

MRS. A. PASCOE

CANNELON OF BEEF

One pound of uncooked beef from upper part of round, chopped fine, with the yolk of one egg, one tablespoon of chopped parsley, one of butter, two of bread crumbs, one teaspoonful of salt, three dashes of pepper. Mix all ingredients together, form into a roll about six inches long and four inches in diameter. Wrap in greased paper, put in a baking pan and bake in a quick oven thirty minutes, basting twice with melted butter. Serve with brown sauce poured over it. For the sauce, melt one tablespoon of butter, stir until a dark brown, add one-half tablespoon of flour, mix well, add half cup of milk and stir continually until it boils. Salt and pepper to taste.

MRS. HARRY B. HILLER

BROILED STEAK

Trim the steak free from all suet. Grease the broiler and put it to heat. See that the fire is clear. Now put the steak in the hot broiler and place it over the fire, turn constantly. It will take eight minutes to broil, if the steak is three-quarters of an inch thick. When done place it on the hot plate, dredge it with salt and pepper, turn it and season the other side. Serve immediately.

MRS. D. SCURRY

STEAK IN A CASSEROLE

Two pounds round steak about one inch thick, two good sized onions, three carrots, two turnips, one tablespoonful of chopped parsley, one tablespoonful of salt, one salt spoonful of pepper. Peel the vegetables and cut into dice, cut steak into pieces about two inches square. Put an iron pan over the fire, and when hot put in the pieces of steak and sear them quickly on both sides. Put half the vegetables into a casserole dish or any earthen dish that can be covered tightly. Put the steak on top of the vegetables, cover with the remaining vegetables, add the seasoning and a pint of stock. Cover dish and bake in a hot oven for about two and a half hours. The steak will be brown and tender. Serve in the dish in which it was cooked.

MRS. W. T. COLVILLE

CASSEROLE OF LIMA BEANS WITH BEEF

One pint of dried lima beans, one pound of stewing beef, two onions, one cup stewed tomatoes, two tablespoons flour, two tablespoons drippings or bacon fat, one-fourth teaspoon soda, one teaspoon salt and one-eighth teaspoon pepper.

Soak the beans over night, drain, cover with boiling water, add soda and parboil, then drain again. Cut the beef in inch cubes, brown with the onion in the fat, and roll in flour and

seasoning. Place in casserole in layers with beans and tomatoes alternating. Barely cover with boiling water and cook three hours in a slow oven. It should be moist but not watery when done.

MRS. C. H. CONSTANTINE

CHOP SUEY STEAK

Melt two tablespoons of butter in a roaster and place in it a porterhouse steak two and one-half inches thick. Cover with six good sized onions sliced thin, pour over this a can of tomatoes, salt and pepper to taste, dot with generous bits of butter and bake slowly for two hours. When ready to serve, a cup of chopped mushrooms and tablespoon of Worcestershire sauce may be added.

MRS. H. F. CLARK

BEEFSTEAK SMOTHERED IN ONIONS

Cut one dozen onions into slices; fry a quarter pound of salt pork or bacon until the fat is tried out, then take out the meat; into this hot fat put the onions; fry and stir for twenty minutes over a good fire; then add salt and pepper and one cup of boiling water; place over a moderate fire to simmer. By this time the water should have evaporated and the onions should be a nice brown. Have ready a broiled steak, place it in the pan with the onions. Cover it over the top with some of them and stand in the oven for five minutes; then place the steak on a hot dish, heap the onions over and around it.

MRS. W. G. SCURRY

BEEF RAGOUT

Melt two tablespoons of butter in a frying pan, when very hot put in a round steak, cut about one inch thick, which has been well-seasoned with salt and pepper. Fry brown on both sides, then remove from pan. Chop one pepper, one onion and one cup of tomato; cook for a few minutes in the drippings, then add one pint of water and place the steak back in the pan, cover and cook slowly two or three hours. When ready to serve season to taste and thicken the gravy if necessary.

MRS. A. W. REYNOLDS

BARBIQUE OF BEEF

One-half pound of veal, beef and pork ground fine. Add to this four crackers, one teaspoon lemon juice, one-half teaspoon onion juice, one teaspoon celery seed, one-half bay leaf, two eggs, one large cup of milk. Add milk last and beat in a little at a time. Make into loaf and bake one hour.

MRS. G. B. SAMSON

HAMBURG STEAK

Get from the market one pound of round steak and have it chopped very fine. Then add onion juice, salt and pepper to taste. Form into small round cakes. Put two tablespoonfuls

of butter in the frying pan and when very hot put in the steaks, fry brown on one side, then turn and brown on the other and put on a hot platter. Add a tablespoon of flour to the butter in the pan, stir until smooth, add a cup of boiling water and stir until it boils. Season and pour over the steaks. The steaks may be broiled and served with butter, pepper and salt.

MRS. DANIEL G. SMITH

MOCK DUCK

Take the round of a beef steak. Salt and pepper each side. Prepare bread or crackers with oysters as for stuffing a turkey. Lay stuffing on meat. Sew up and bake about an hour in covered baker. Before taking up take cover off and brown nicely.

MRS. C. H. HORTON

FRENCH STEW WITH DUMPLINGS

For this dish use three pounds of the undercut of the round of beef. Cut the meat into two-inch cubes, melt the fat cut from the edges, and when smoking hot dust the meat with flour and brown quickly. Lift the meat from the pan, add two tablespoonfuls of flour to the oil remaining, stir until very brown, then add one quart of water. Place the meat in a tightly covered kettle, pour in the juices from the pan and add seasoning. Cover closely and simmer for two hours. After cooking one hour add a cupful of canned tomatoes. Make dumplings according to receipt given with the breads.

MEAT PIE

Get one pound of the round steak, cut in dice, two slices of bacon cut in small pieces, four medium sized potatoes cut in small pieces, salt, pepper and two tablespoonfuls of butter. Cover with boiling water and cook until tender, thicken with one tablespoonful of flour moistened with a little cold water; pour in baking dish and cover with a nice crust. Other meats may be used in the same way omitting the potatoes if desired. Crust for meat pie—One pint of flour, two teaspoonfuls baking powder, one-half teaspoonful salt, one heaping tablespoonful of lard and one of butter, about one-half pint of milk or water. Sift the flour and baking powder together in a mixing bowl, add salt; then mix in the lard and butter quickly with a knife. Then add the milk or water. Press this crust out the size of your tin and cover the pie, cutting a hole in the center. Bake in a quick oven.

MRS. W. G. SCURRY

TO BOIL PICKLED BEEF'S TONGUE

Wash the tongue well and soak in cold water over night. In the morning put it in a kettle full of cold water, stand over a slow fire and simmer gently for four hours, or until it is very tender. When done stand away to cool in the liquor in which it was boiled. When cold remove the skin beginning at the tip.

TONGUE IN JELLY

Boil and skin a salt or fresh tongue. When cold, trim off the roots. Have one and one-fourth quarts of aspic jelly in the liquid state. Cover the bottom of a two-quart mould about an inch deep with it. Let harden. With a fancy vegetable cutter, cut out the leaves from cooked beets, and garnish the bottom of the mold with them. When hard add jelly to cover vegetables. Let harden. Then put in the tongue and about half a cup of jelly, which should be allowed to harden and so keep the meat in place. Pour in the remainder of jelly and set away to harden. Garnish with pickled beets and parsley.

TONGUE ON TOAST

One cup of cold boiled tongue or ham, yolks of two eggs, one-fourth teaspoonful of mustard, dash of cayenne. Chop the tongue or ham very fine. Beat the yolks until light, add them to the tongue or ham, add seasoning, stir the whole over the fire until the eggs are cooked. Serve immediately on squares of buttered toast.

STEWED KIDNEY

Be sure that the kidneys are perfectly fresh. Split the kidney in half and trim off all the fat and every sinew from the inside. Cut it into small pieces, put in a stewing pan, cover with cold water and bring almost to a boiling point. Drain this water off, cover with fresh cold water. Do this three times, being careful that it does not boil or the kidney will be tough. Put one tablespoonful of butter in a frying pan, stir until a nice brown; then add one tablespoonful of flour and a half-pint of stock or boiling water, stir until it boils. Add one tablespoonful of Worcestershire sauce, one tablespoonful of grated onion, one tablespoonful of chopped mushrooms, salt and pepper and the kidney. Stir until the kidney is thoroughly heated, then serve.

MRS. F. G. BROWN

FILLET OF BEEF WITH MUSHROOM SAUCE

The fillet is the tenderloin of beef. To prepare first remove with a sharp knife every shred of the muscular covering on the one side of the fillet. Now cut very fat salt pork into tiny strips, and throw them into a bowl of ice water to harden. Place one strip into the slot end of the larding needle as far as it will go, thrust the needle into the meat, taking a stitch across the top about one inch deep, push the needle through, place the finger lightly on the strip of pork and draw the needle out leaving the pork exposed about a quarter of an inch at each end of the stitch. Continue until you have a row of these lardoons, down the center of the fillet, about one inch apart. Into the bottom of a baking pan put one small onion sliced, one small carrot sliced, a stalk of celery cut into small pieces, four cloves and two bay leaves; put the fillet in the pan on top of

these, dredge with pepper and spread thickly with butter. Add a teaspoonful of salt to a quarter of a cup of boiling water, and pour into the bottom of the pan. Bake in a quick oven for thirty minutes, basting four or five times. When done take out and place in a hot dish. Serve with mushroom sauce poured around it.

RUSSIAN CUTLETS

One and one-half pounds of round beef chopped fine, one onion, one cup of bread crusts soaked. Slice the onion and fry in butter until brown and crisp. Put the meat in a chopping bowl, break in two eggs, put in the bread and season with salt and pepper. Mix and chop with the chopping knife until smooth. Then put in the onion. Make into shape like a lamb chop, cover with bread crumbs and fry in the pan from which the onion was removed. When brown take out and make a gravy, thicken a little and add a little Worcestershire sauce. This will make seven large cutlets.

MRS. N. H. HILLER

CROQUETTES

Use what is left over from the cutlets for croquettes. Chop very fine and add one-third as much cooked farina as you have meat. Make into shape, dip in egg and crumbs and fry in deep fat.

MRS. N. H. HILLER

CROQUETTES WITH TOMATO SAUCE

One cup of cold meat chopped fine, one-half cup of bread crumbs, one egg well beaten, salt and pepper to taste, mix well together and form into small cone shapes. Brown in boiling lard. When ready to serve pour tomato sauce over them.

POT ROAST OF BEEF WITH TOMATO

Cut up two and one-half or three pounds of beef in pieces about three inches square. Put them in a kettle with enough hot fat (either suet or butter and lard) to brown all over to retain the juices. Now fill your kettle half full of hot water, put in one-half a can of tomatoes, and a good-sized onion, sliced. Boil slowly three hours or more. Season with salt and pepper.

MRS. O. C. MOORE

POT ROAST OF BEEF

Melt a piece of suet, add a large lump of butter and fry one onion in the fat. Have a piece of beef well seasoned, brown in the fat on all sides. Add water to cover one-quarter of the meat. Turn occasionally and cook gently four hours or more. Make a gravy of the remaining broth.

CASSEROLE OF HAMBURG WITH RICE

One pound of hamburger, two small onions, one cup tomato juice, one and one-half cups cooked rice. Season with salt and

pepper. Mix all together and put in casserole. Bake about one and one-half hours in oven.

MRS. WILBUR K. MORGAN

CROWN OF LAMB ROASTED

Have three pounds of French lamb chops cut in one piece. Separate all the ribs without detaching them. Season with salt and pepper. Roll the piece into a crown shape, leaving a space in the center. Fill this with a dressing of bread crumbs seasoned nicely with butter, salt and pepper. Place in a dripping pan with a little water and roast, basting with the drippings. Serve with green peas around roast after it is placed on the platter.

MISS HARRIET M. PASCOE

ROAST LAMB

Wash the meat with water to which has been added a little vinegar, place in a baking pan and dredge with pepper. Put one teaspoon of salt in the pan, add one cup of water to baste with. When that evaporates use its own drippings. Baste often and bake fifteen minutes to every pound in a very hot oven. Serve with mint sauce.

ROAST LAMB

Prepare lamb as in above recipe, boil until tender, place in baking pan, season well and bake in hot oven until nicely browned.

BROILED CHOPS

Chops are broiled exactly the same as beefsteak, trimming off most of the fat before broiling. Serve plain with butter, pepper and salt, or with tomato sauce. French chops are broiled in the same manner, decorating the bones with paper quillings.

BROILED CHOPS WITH POTATO PUREE

Broil French chops. Put a tablespoonful of potato puff mixture on each chop and place in a baking pan. Brown in a quick oven, decorate the bones with paper, garnish with parsley and serve immediately or the potato may fall.

MRS. W. G. SCURRY

IRISH STEW

Three pounds neck of mutton, four potatoes, cut in dice, four good-sized onions, two quarts water boiling. Cut the meat into small pieces, cover with the water, add the onions sliced and simmer gently for three hours. About half an hour before the meat is done add the potatoes, season with salt and pepper and if you like, the beaten yolk of an egg. Dumplings may be added if desired.

STUFFED ROAST VEAL

Select a nice piece of the breast and have the butcher put a pocket in it. Make a dressing of bread crumbs soaked in cold

water, and then pressed as dry as possible, a large lump of butter melted, a pinch of sage, salt and pepper to taste, fill the pocket and sew. Lay slices of fat pork over the top of the meat and season well. Put in the dripping pan with a little water and bake slowly, basting often. Remove the pork before serving and make a gravy of the drippings.

MRS. A. W. REYNOLDS

BREADED VEAL

Cut veal steak into pieces about two inches square. Cut off all tough skin. Pound until tender, then pepper and salt, dip in egg, then in cracker crumbs and fry in hot butter until brown, then cover tightly and simmer on back of stove for two hours, add a little water occasionally to keep from sticking. When ready place on hot platter and serve with a gravy made from the butter remaining in the pan.

MRS. F. E. JENKINS

BREADED VEAL CUTLETS

Season the cutlets with salt and pepper, dip them in cracker crumbs, then in beaten egg and again in crumbs. Fry a nice brown in hot butter or drippings, then remove to a hot saucepan. To the fat remaining in the frying pan add one tablespoon of flour and mix well, add one pint of water, one-half cup of strained tomato, salt and pepper to taste. Cook until thickened then put in cutlets. Cover and cook slowly one hour.

VEAL CROQUETTES

Chop rather fine enough cooked veal to make a solid pint and season with a level tablespoonful of salt, half a teaspoonful of pepper, one tablespoonful of lemon juice and a tablespoonful of chopped parsley. Put a cupful of milk into a frying pan and while it is heating beat together one tablespoonful of flour and two of butter. Stir this mixture into the boiling milk. Add the seasoned veal and stir until it boils. After adding two well beaten eggs and stirring well remove from the fire. Let the mixture cool and then form into any shape desired. Roll the forms in egg and bread crumbs, put a few at a time into a frying basket and plunge into boiling lard. The fat should be hot enough so they will brown in two minutes. All other meat croquettes can be made in the same manner.

MRS. P. BUTLER

BOILED VEAL WITH PARSNIPS AND POT PIE

Two pounds of veal, boil one hour, put in six or eight small parsnips, boil a few minutes, then add pot pie and boil thirty minutes longer. Allow plenty of water and one tablespoon salt. Keep kettle covered tightly until pot pie is done. Pot Pie—One and one-half cups flour, one heaping teaspoon baking powder, little salt. Take some of the liquor from off the meat and

let cool. Take this liquor to mix the pot pie with very stiff and knead in the dish in which you mix it. Make into small balls with plenty of flour and drop in kettle on meat or place in steamer.

MISS S. L. MILLER

VEAL LOAF

Three and one-half pounds veal, best part of leg; chop fine, with slice of salt pork, four rolled soda crackers, two eggs, piece of butter size of an egg, tablespoonful salt, teaspoonful pepper, little nutmeg. Work together in form of loaf, press closely; put bits of butter and cracker crumbs over top. Bake slowly about two hours.

MRS. F. E. DENNIS

VEAL SHAPE

Four pounds knuckle of veal boiled until tender. When done cut in small pieces, boil juice down, season with salt, pepper and the grated rind of one lemon, strain the juice, then put the meat into it. Boil four eggs twenty minutes and cut in slices. Butter a mold and line with the eggs, then put in the meat while hot. Put on ice until cold, then cut in thin slices. Nice for lunch or supper.

MISS M. A. PENGELLY

VEAL BIRDS

Slices of veal from the loin, cut very thin. Remove the bones, skin and fat and pound till one-fourth of an inch thick. Trim into pieces two and one-half by four inches. Chop the trimmings fine with one square inch of fat salt pork for each bird. Add half as much fine cracker crumbs as you have meat; season highly with salt, pepper, lemon, cayenne and onion. Moisten with one egg and a little hot water as for veal loaf. Spread the mixture on each slice nearly to the edge; roll up tightly and tie or fasten with skewers. Dredge with salt, pepper and flour. Fry them slowly in hot butter till a golden brown, but not dark or burned. Then half cover with cream and simmer for fifteen or twenty minutes. Remove the strings and serve on toast; pour the cream over them; garnish with points of toast and lemon.

VEAL LOAF

Three and a half pounds of veal, cook it and chop fine. One cup of stock, eight soda crackers rolled fine, season with salt and pepper and mix all together. Put half the mixture in a bar tin, then put about four whole hard-boiled eggs on the meat, then the rest of the meat, smooth and pack it in solid. Bake one hour, basting often with water which has a large lump of butter in it.

MRS. HARRY F. REYNOLDS

LIVER AND BACON

One pound calf's liver, one-half pound bacon. Cut the liver in thin slices, scald, wipe dry. Cut the bacon into as many

thin slices as you have slices of liver. Put the bacon into a pan and fry until brown, then take out on heated dish. Dust the liver with flour, pepper and salt and fry in bacon fat. When a nice brown arrange on heated dish, with a slice of bacon on each slice of liver. Make a sauce from the remaining fat, pour over the liver and serve.

BAKED LIVER

Cut one pound calf's liver into slices, wash and dry them, lay in a well buttered dripping tin. Mix together three large tablespoonfuls bread crumbs, one teaspoonful flour, one teaspoonful chopped parsley, a little salt, pepper and a small chopped onion. Cover each slice of liver with this. Place strips of bacon on the top, pour in half pint water, bake slowly for about an hour.

MRS. W. R. MOON

SWEETBREAD CROQUETTES

Clean the sweetbreads and soak in water one hour. Then put in a stew pan with enough boiling water to cover and boil twenty minutes. Then put them in cold water for two minutes. For one dozen croquettes take one pint of chopped sweetbreads. Mix with one tablespoonful of lemon juice, a level tablespoonful of salt, one-third teaspoonful of white pepper, a little nutmeg, half a teaspoonful minced parsley. Put one-half pint of milk into a sauce pan and put over the fire. When boiling hot add one tablespoon of flour creamed with two of butter. Stir until smooth. Then add the sweetbread mixture and simmer three minutes. Then add two well beaten eggs and take from the fire. Pour this on a platter to cool. When cold make into croquettes, dip in egg and crumbs and fry in hot fat.

MISS JENNIE BUTLER

SWEETBREADS WITH PEAS

Prepare the sweetbreads as in the preceding recipe. Then cut in nice pieces, dip first in egg and then in crumbs and fry in boiling fat. Heat and season a can of French peas, heap in the center of a heated dish, put the sweetbreads around and serve hot.

SWEETBREADS BROILED

After parboiling the sweetbreads cut them in half lengthwise, and set one side to cool. When ready to broil, season with salt and pepper, baste with melted butter and broil over a clear fire five minutes. Serve with a little melted butter poured over them.

PORK SAUSAGE

Grind two pounds lean fresh pork, one pound fat fresh pork, add three teaspoons sage, two teaspoons salt, two teaspoons pepper, one-half teaspoon cloves, a pinch of nutmeg.

MRS. ABNER AMEY

TO FRY SAUSAGE

To cook in the skins—Take the desired quantity, prick the skin here and there with a fork (this prevents their bursting). Place them in a frying pan over a moderate fire, and fry in their own fat until a nice brown. Out of the skins—Make into small cakes and fry as above.

ROAST SPARE RIB

Dredge the meat lightly with pepper. Add a half teaspoonful of salt to one cup of water. Pour in the pan and roast twenty minutes to every pound, basting often. Just before done, brush it with melted butter and dust with powdered sage.

STUFFED LEG OF PORK

Select a leg of pork weighing about six or seven pounds. Have the bone removed; fill the cavity with a nice bread dressing; dust with salt, pepper and powdered sage. Place in a baking pan and pour over a cup of boiling water, and place in a hot oven. Baste often until very well done.

BREADED PORK CHOPS

Season pork chops with salt and pepper, trim off most of the fat. Dip in egg and bread crumbs and fry a nice brown in drippings. Pour a little water in the pan and steam for one-half hour until chops are tender.

FRIED PORK WITH GRAVY DRESSING

Freshen and fry salt pork brown and crisp. Remove pork and pour out nearly all the grease. Brown two tablespoons flour in the remainder, thin with cold water and milk, season with salt and pepper. Break in one egg and stir, then add the pork and serve.

S. L. M.

BRESLAU OF BEEF

One cup of cold meat chopped fine, one cup of bread crumbs, one egg, a little parsley and chopped onion, pepper and salt, one cup of milk, stir all together and bake in gem tins until a nice brown, then place on platter and make a drawn butter sauce and pour over it.

MRS. W. R. MORSS

BAKED HAM

Take a slice of ham about an inch thick, put in a baking pan or casserole, pour over it milk to just cover and sprinkle with brown sugar and press in a few cloves. Bake in a hot oven about one hour. If the milk boils away quickly add more, but let the ham absorb most of the milk before serving.

MRS. F. G. BROWN

HAM LOAF

One pound of raw ham, three-fourths pound of raw beef chopped fine, one cupful of bread crumbs, two eggs, a little

ground celery leaves, a sprinkle of white pepper, one and one-half cupfuls of milk. Mix all together well, and put in double boiler and steam three hours.

MRS. C. W. JOHNSON

HAM BALLS

Put one-half cup of milk on to boil, add two tablespoonfuls of dried bread crumbs; stir until it thickens; add one-half cup of cooked ham finely chopped, a little parsley, cayenne, and the beaten yolk of an egg. Mix well and turn out to cool. When cold form into small balls and fry as croquettes.

MRS. W. G. SCURRY

BROILED HAM

Have the ham cut into slices one-half inch thick, trim the edges. Place on a broiler and broil ten minutes, turning often. When done spread very lightly with butter and pepper and serve at once.

TO BOIL A HAM

Soak in cold water over night. In the morning put into a large kettle of cold water, cover and simmer until a fork will pierce easily the thickest part. Let it remain in the liquor in which it was boiled until cool. Then skin it.

TO FRY OR BROIL HAM

Slice as thick as desired. Soak for two hours in a teacup of water to which has been added a tablespoon of molasses. Wipe dry and fry or broil.

MRS. HUBERT CLARK

BRESLAU OF BEEF

One pint cold beef or veal chopped fine, one-half cup stock, yolks three eggs, two tablespoons butter, one-half cup bread crumbs, one-half cup cream, salt, pepper and parsley to taste. Press into cups and bake thirty minutes. Place cups in dripping pan of water while baking. Serve with tartare sauce.

MRS. ROSETTA ORT

RAGOUT OF VEAL

Cut any pieces of cold roast veal or any roast into nice squares. To every pint of these squares allow one pint of stock, one-half pint of mushrooms, three hard boiled eggs, two tablespoonfuls of butter, two tablespoonfuls flour. Brown the butter, add flour; mix, add the stock, then the meat, simmer half an hour. Add the mushrooms chopped and yolks of eggs mashed; salt and pepper to taste, cook ten minutes longer.

MUTTON HASH

Chop cold cooked mutton. Put one tablespoonful of butter in a frying pan, when very brown add one tablespoonful of flour, mix, add a half pint of hot water, stir until it boils, add meat

and seasoning, cook slowly ten minutes. Have ready some buttered toast, dish the hash on it and pour around it tomato sauce.

MRS. W. G. SCURRY

BAKED HASH

One cupful of cold meat chopped after removing all gristle, leaving all the fat. One cupful of potatoes, season with salt and pepper. Sprinkle bread crumbs on top. Add bits of butter. Pour on this one cup of milk. Bake from half to one hour.

MISS GRACE HUMPHREY

CREAMED BEEF

Cut sliced smoked beef in thin shreds, pour boiling water over it to freshen it and then drain. Make a cream sauce, add it to the beef and serve on toast or with baked potatoes.

TOAD IN A HOLE

A pint of cold cooked meat, a pint of milk, one egg, one-half teaspoonful salt, six large tablespoons of flour. Cut meat in pieces one inch square; put in a greased baking dish. Beat egg very light, add to milk and pour gradually into flour, beating all the while. Strain through a fine sieve. Add salt and pepper. Pour over meat. Bake in a moderate oven one hour.

MRS. T. L. McMILLAN

CECILS

Two cups of cold cooked meat chopped fine, add the yolks of two eggs, a tablespoon of butter, two tablespoons of stale bread crumbs, a half teaspoonful of salt and a quarter teaspoonful black pepper. Put all these ingredients in a frying pan and stew over the fire until thoroughly mixed and hot. Turn out to cool. When cold form into balls about the size of walnuts, dip first in beaten egg, then in bread crumbs, and fry in smoking hot oil or fat. Serve with sauce Bechamel.

MISS EMILY FRIEND

SHEPHERD'S PIE

One quart of any kind of cold meat, eight large potatoes, one small onion, one cupful of boiling milk, salt, pepper and nearly a pint of gravy or stock thickened with one tablespoonful of flour. Season the meat and put in a deep earthen dish, grate the onion into the gravy and pour over the meat. Pare, boil and mash the potatoes. Add the salt, pepper and milk and one tablespoonful of butter. Cover the pie with this and bake gently half an hour.

MRS. J. E. BURR

SAVORY LOAF

Two pounds hamburger steak, two cups of sweet milk, two eggs, salt and pepper to taste, one small onion minced fine, three slices of bread soaked in milk and made fine, then add to meat. Mix altogether and press in tin. Slice one onion very thin

over top, then pour one can tomatoes over all. Bake until done. About twenty minutes before serving drain one can of tiny tot peas and pour over. Serve hot.

MRS. FRANK E. PRICE

SCRAPPLE

One pound of fresh pork, one-half pound of beef, boil them together until the meat falls from the bones, let cool and chop fine as you would for mince meat, then put meat back in the liquor it was boiled in, and add two quarts of water, let come to a boil, now take equal parts of cornmeal, flour and buckwheat flour, and sprinkle into the meat, stirring all the time, like mush and about as thick, then add one teaspoon powdered sage, a small teaspoon of pepper and two tablespoons of salt, and let boil slowly for two hours, then pour in a deep mould and set in a cool place. Cut in slices about a half inch thick and fry in butter a nice brown.

MRS. W. R. MORSS

SAUCES FOR FISH AND MEATS

MINT SAUCE

Wash and chop fine some green spearmint, and to two tablespoons of minced leaves, add eight of vinegar and a little brown sugar. Serve cold.

MRS. F. G. BROWN

SAUCE TARTARE

Chop together one small pickle, a dozen capers, a few sprigs of parsley, a small piece of onion, then a few olives; to these add half pint of mayonnaise and a teaspoonful of French mustard. Make a quantity and keep bottled for use.

SAUCE BECHAMEL

Put one tablespoonful of butter in a frying pan, when melted add small tablespoonful of flour, mix until smooth, add one-half cup of cream and one gill of stock, stir continually until it boils. Take from the fire, add the beaten yolks of two eggs, salt and pepper to taste. Do not boil after adding yolks.

MISS EMILY FRIEND

CREAM SAUCE

Melt two tablespoons of butter, add two tablespoons of flour, when well mixed add one pint of milk. Stir until it boils, add salt and pepper to taste. This sauce is used for meats, fish and vegetables.

EGG SAUCE

Same as cream sauce with the addition of two hard boiled eggs chopped fine. To be served with boiled fish.

TOMATO SAUCE

Put one tablespoonful of butter in a frying pan, when melted add one tablespoon of flour, mix, and add a half pint of strained stewed tomatoes; stir until it boils. Add half a teaspoonful of grated onion, salt and pepper to taste.

MRS. W. G. SCURRY

MUSHROOM SAUCE

Make a brown sauce and add to it one pint of fresh or canned mushrooms; if the fresh, simmer gently for fifteen minutes, if canned, only five. The fat must be very brown before adding the flour.

HORSE RADISH SAUCE

Add to four tablespoonfuls of grated horse radish, one tablespoonful each of dry mustard and lemon juice and a little salt,

mix well. Beat six tablespoonfuls of cream and when stiff stir in the above mixture. Serve with fish or meat.

MRS. ORT

DRAWN BUTTER

Mix two tablespoonfuls of butter and one of flour to a smooth paste. Place over the fire in a pan of boiling water, add one-half pint of boiling water stirring all the time until it thickens. Add salt. Take from the fire and use immediately. Serve with asparagus, boiled fish, cauliflower, etc.

CAPER SAUCE

Make a drawn butter according to recipe given. Add one large tablespoonful capers. Serve with boiled mutton or fish.

SAUCE HOLLANDAISE

Make drawn butter; take from the fire and add gradually the yolks of two eggs and juice of half a lemon. Serve with boiled or baked fish and fish croquettes.

MANHATTAN DRESSING

To one cup Mayonnaise, add one hard-cooked egg, minced fine, one tablespoon capers, one tablespoon sweet pickles.

BROWN SAUCE

Put one tablespoonful of butter in a frying pan and cook until a dark brown, then add a rounding tablespoon of flour, and brown that also. Then add quickly one-half pint of stock or warm water, stir continually until it boils, then add one-half teaspoonful of salt and a dash of pepper, it is then ready for use.

MRS. L. A. BASSETT

OLIVE SAUCE

Make brown sauce and add twelve chopped olives. Serve with broiled steak or roast duck.

TARTARE SAUCE

One teaspoon mustard, one teaspoon salt, few grains cayenne, one-half tablespoon each olives, pickles and parsley finely chopped, yolks three eggs, one cup olive oil, one tablespoon vinegar, one-half teaspoon onion juice, one tablespoon capers finely chopped, one-half tablespoon lemon juice. Mix mustard, salt and cayenne, add yolks of eggs unbeaten and stir until well mixed. Add oil gradually, at first drop by drop, beating constantly, and as mixture thickens thin with vinegar and after vinegar is used, lemon juice. Chill thoroughly and just before serving add remaining ingredients.

MRS. J. J. THOMPSON

DRESSING FOR MEATS

To one cup Mayonnaise, add one-fourth cup spiced currants, two tablespoons finely minced preserved ginger.

POULTRY AND GAME

ROAST TURKEY WITH OYSTER DRESSING

Clean thoroughly. Cook the giblets and chop very fine. Take equal parts of bread and cracker, soak in cold water until soft, then press as dry as possible, season with salt and pepper, add the chopped giblets, and plenty of melted butter, and for a medium-sized turkey use one pint of large oysters cut in halves. Fill the body of the turkey and also the breast with the dressing, sew the openings, then when ready to roast put in pan, with little water, and sprinkle with salt and pepper. Bake until tender. Make a gravy of the drippings. Or, crumb day old bread, add salt, pepper, sage and a little onion juice. Put in plenty of melted butter to moisten the bread.

MRS. A. W. REYNOLDS

ROAST DUCK

Clean the duck very carefully, rinsing it out with water and rubbing with salt and pepper, both outside and in. Stuff with apples; cut apples in quarters and take out cores, but do not peel. Sew up and bake in a slow oven until tender.

MRS. FRANK SMITH

ROAST DUCK OR GOOSE

Draw and singe the same as a chicken, make a stuffing of bread crumbs, one onion chopped fine, a little sage, pepper and salt and a large spoon of butter. Fill the body of the duck with the stuffing and sew up, and place in a baking pan in a quick oven and bake two hours, baste often. Serve with sauce made with the giblets.

TO ROAST TURKEY, GOOSE, DUCK OR CHICKEN

After they have been properly prepared and filled with dressing, place in a steamer and steam until they can be pierced with a fork, quite done; then carefully remove from the steamer and place in roasting pan, pour melted butter over the fowl and place in oven uncovered for twenty minutes or half hour to become thoroughly brown. Fowls cooked in this manner are sweet and juicy.

MRS. D. E. CLARK

FRICASSEE CHICKEN

Draw and singe the chicken, and cut in eleven pieces, cover with water and boil until tender. Season with pepper and salt a half hour before done, and just before serving add a tablespoon of butter and thicken with flour, to make a creamy sauce. Very nice served with hot biscuit or toast.

MRS. HARRY F. REYNOLDS

BROILED CHICKEN

Split a spring chicken down the back, break the joints so it will lay flat. Now put in a dripping pan with a little water, pepper and salt and cover it. Bake for a half hour in a hot oven, take out and broil over the fire, then spread with butter, and put in the oven for a few minutes, use the drippings for a sauce. Birds are nice broiled this way.

MRS. W. R. MORSS

FRIED CHICKEN

Cut cooked chicken into six or eight pieces. Season well with salt and pepper, dip in beaten egg and then in fine bread crumbs in which there is one teaspoonful of chopped parsley for every cupful of crumbs. Dip again in the egg and crumbs. Fry ten minutes in boiling fat. Cover the center of a cold dish with tartare sauce. Arrange the chicken on this and garnish with a border of pickled beets. Or it can be served with cream sauce.

MRS. J. E. BURR

FRIED CHICKEN A LA MARYLAND

Slice thin one-half pound of salt pork, and fry in a hot pan until grease is extracted, but not brown. Have ready a young chicken (broiling size), cut in pieces and well washed. Season with salt and pepper and fry a golden brown in hot fat. Take up, drain, and set aside in a hot covered dish. Pour into the gravy left in the frying pan a cup of milk or cream and a tablespoonful of butter. Thicken with a tablespoonful of flour. Add chopped parsley and pour over chicken. This is a delicious Southern recipe.

SMOTHERED CHICKEN

Split a young chicken down the back, lay it with inside downward in a baking pan. Spread the breast with plenty of butter, dredge with pepper and salt, put a little water in the pan and set in a hot oven, and cover closely for a half hour, and then turn and cover again for another half hour, remove the chicken and make a gravy of the drippings.

CHICKEN POT PIE

Prepare the chicken as for a fricassee and cook until nearly done. Then add dumplings as follows: One pint of flour, two teaspoonfuls of baking powder, little salt, one egg and one-half pint of milk. Have plenty of liquor on the chicken, and twenty minutes before dinner drop in the dumplings. Cover closely. When done serve with the chicken in the center and the dumplings around the platter. Pour over part of the gravy and put the remainder in the boat.

MRS. J. S. NILES

CHICKEN EN CASSEROLE

Cut the chicken in nice pieces for serving, wash and wipe dry. Butter the pieces and dip in flour, then lay them in the bottom

of a good sized casserole, and two cups of soup stock are added. If vegetables are desired with it a dozen small onions are put in whole, a couple of potatoes are cut into small balls, a carrot and a turnip are cut into fancy shapes, two stalks of celery, a sprig of parsley, salt and pepper are added. The casserole is then covered tightly and placed in the oven for about an hour and a half, or until the chicken is tender.

CHICKEN RISsoles

For twelve rissoles use half a pint of cooked chicken cut in dice, two tablespoons of chopped mushrooms, two tablespoons of butter, one tablespoon flour, one gill of milk, three drops of onion juice, one level teaspoon of salt, a little pepper, two eggs. One-fourth of the rule for puff paste, and the trimmings of puff paste. Prepare and chill the paste. Season the chicken and mushrooms with the salt, pepper and onion juice. Put the milk on to boil. Mix the butter and flour together and stir into the boiling milk. Boil for half a minute stirring all the time. Add the chicken and mushrooms; cook for one minute, then turn into a dish and set away to cool. When the preparation of chicken is cool, roll the paste as thin as possible and cut it out with a four-inch fluted pattie cutter. Put a generous teaspoonful of the cold chicken in the center of each round of paste; wet the edges with the white of an egg beaten with a tablespoon of cold water; fold the paste over and press the edges together. Have the white of one egg and the yolks of two eggs beaten with one tablespoon of milk; cover the rissole with this. When all are coated with the egg, put them into a frying basket, and cook in hot fat for four minutes. Drain and serve at once. All kinds of rissoles are made in the same manner. When oysters are used, they must be scalded in their own liquor, and be well drained before they are cut up.

MRS. ROSETTA ORT

DEVILED CHICKEN

Two cupfuls of finely chopped cooked chicken, two tablespoonfuls of butter, one-half cup of cream, two tablespoonfuls of bread crumbs, two hard boiled eggs, two tablespoonfuls of chopped parsley, salt and pepper to taste. Melt butter, add bread crumbs, chicken and cream, stir until the mixture is heated, add the eggs pressed through a sieve, the parsley and seasoning. Mix well, take from the fire, put in shells or individual souffle dishes, cover with bread crumbs and butter, and brown in a quick oven.

MRS. F. G. BROWN

PRESSED CHICKEN

After the chicken is nicely drawn and prepared put in a kettle and cover with cold water. It must not boil, but simmer for two or three hours until the meat falls from the bones. When done take from the kettle and cut in small pieces with a sharp knife.

It can be chopped, but spoils the appearance of the dish when finished. Boil the bones, skin, etc., in a liquor until reduced to a little more than a pint, it must then be strained and seasoned with salt, pepper and a little parsley. Mix thoroughly with the chicken already cut, pour into a block mould, put a weight on the top and let stand until perfectly cool.

CHICKEN A LA KING

Four cups cold cooked chicken, cut in cubes, three green peppers, one can mushrooms, six hard boiled eggs, four cups white sauce. Cook peppers till tender, then cut in cubes, slice mushrooms and eggs, add to chicken. Mix with well seasoned white sauce, heat and serve on toast.

MISS EMILY FRANK

SCALLOPED CHICKEN

Cut in small pieces the meat from the remains of cold roast chicken. Put the bones, fat, skin and gristle in a saucepan and nearly cover with cold water and cook slowly for a gravy. Cover bottom of baking dish with fine bread crumbs and bits of butter, then fill with the chicken and season. A few oysters placed in alternate layers with the chicken is a great improvement, over the top spread crumbs. When all the good from the bones is in the gravy strain and thicken and use nearly a cupful over the scallop. Invert a plate over the baking dish and place in a hot oven. After the gravy bubbles, remove the plate and brown the top.

CHICKEN SOUFFLE

One pint of cooked chicken chopped fine, one pint of cream sauce, four eggs, one teaspoonful of chopped parsley, one teaspoonful of onion juice, salt, pepper. Stir the chicken into the boiling sauce, cook two minutes, add the yolks of the eggs well beaten and set away to cool. When cold add the whites of the eggs beaten to a stiff froth. Turn into a buttered dish and bake half an hour. Serve with mushrooms or cream sauce. Serve very hot.

MRS. J. E. BURR

CHICKEN CROQUETTES

Make same as veal croquettes.

PHEASANT PIE

Cut up like you would a chicken, wash it and put in hot water and when it comes to boil pour off the water, and add fresh water and cook until tender, then season with pepper and salt, and thicken the gravy. Make a puff pie crust, line the sides of the dish, and arrange the pheasant and gravy in it. Put little pieces of butter on it, and place a crust over the top, and bake twenty minutes. Rabbit pie is made the same way.

MRS. ALICE CRAGO

FRIED PHEASANT

Cut it into pieces and wash it, put in kettle with a little cold water and pepper and salt. Let boil until tender, but do not have too much water, then take out and drain and roll in flour, fry in hot butter in a frying pan. Take the liquor it has been boiled in and put in frying pan and thicken with flour for a gravy.

MRS. C. W. J.

BROILED PHEASANT

Clean and split down the back, sprinkle with salt and let stand one hour, wash the salt off and steam one hour, then broil slowly, sprinkle with pepper and salt and plenty of butter.

MRS. F. E. DENNIS

TO BROIL QUAIL, PIGEON OR PHEASANT

Split down the back, lard the breast with salt pork, and broil the same as spring chicken.

WILD DUCK

After wild ducks are drawn and thoroughly washed they should be parboiled at least three times in saleratus water, and then washed again and put on to cook in boiling water seasoned with pepper and salt. When done take out and fry brown in butter very slowly. Destroy liquid in which they were cooked.

MRS. D. E. CLARK

ROAST VENISON

The shoulder is a good piece, wash it in tepid water and put in roasting pan, with pepper, salt and flour sprinkled over it, lay pieces of fat pork either salted or fresh on it. Put in oven and cover closely for one hour, remove cover and let brown nicely for another hour. Baste occasionally. Thicken the gravy with flour.

MRS. C. W. JOHNSON

FRIED VENISON

Slice the fat of pork quite thin, and fry out until crisp, then season the venison steak with pepper and salt and fry until done in the hot grease. Then make a gravy of the drippings and pour over it.

FRIED RABBIT

Skin and clean, and cut up in pieces, and if not young it is well to parboil it, then drain and dredge with flour, sprinkle pepper and salt over it and fry in hot butter in a frying pan.

FRICASSEE SQUIRREL

Cut up two young squirrels, put them in a stew pan with enough cold water to cover them. Cover closely and let them heat very slowly, boil ten minutes, then pour off that water.

Add about one quart of cold water and stew them until tender. When done season with salt and pepper, a piece of butter as large as an egg and a little celery if liked. Stir up a tablespoonful of flour in a little milk, also two well-beaten yolks of eggs, add to the gravy, let boil one minute. Arrange the squirrel on a warm platter and pour gravy over it. The eggs should be added to the milk before putting with the hot gravy.

MRS. CLARENCE ROSE

POTATO DRESSING

Two cups of mashed potatoes hot, one teaspoonful of onion juice, four tablespoonfuls of cream, one-fourth teaspoonful of black pepper, one teaspoonful of salt, one tablespoonful of chopped parsley, one tablespoonful of butter, yolks of two eggs, mix together and beat well. This is nice for ducks or geese.

VEGETABLES

POTATO PUFF

Take two cups of mashed potatoes, stir into it two tablespoonfuls melted butter, beat to a white cream, add two eggs beaten very light, a teacup full of cream or milk and salt to taste. Bake in a deep dish in a quick oven until nicely browned. Take four eggs, add the yolks and omelet first, then fold in the whites as for omelet and it will be an elegant soufflé.

MRS. HATTIE DELAHOY

SCALLOPED POTATOES

Slice potatoes very thin and first put a layer of potatoes, then butter, pepper, salt. When the pan is filled pour enough milk over to cover them up. Bake two hours.

MRS. CHARLES W. MELLEN

POTATOES AU GRATIN

Put two tablespoonfuls of butter in frying pan, when melted add one tablespoon of flour, mix until smooth, then add one-half pint of milk and cream, and stir continually until it boils. Take from fire and add four tablespoonfuls of grated cheese and the well beaten yolks of two eggs, salt and cayenne pepper. Put layer of sauce in baking dish, then a layer of cooked sliced potatoes, repeat until dish is filled. Cover the top layer with grated cheese and brown in oven about ten minutes.

MRS. F. G. BROWN

POTATOES WITH PIMENTOS

Sliced cold boiled potatoes, mix with well seasoned cream sauce. Place a layer of the creamed potatoes in a buttered baking dish, then a layer of pimentos cut in small pieces, repeat until the dish is filled, having potato for top layer. Sprinkle with bread crumbs and dots of butter, bake until slightly brown.

SAUTED POTATOES

Cut into balls or cubes enough raw potatoes to make a quart. Put them into a stew pan, cover with boiling water and cook for ten minutes. Drain off the water, and add four tablespoonfuls of clarified butter. Shake over a hot fire until the potatoes are a golden brown. Dredge with salt and serve at once.

BROWNEED POTATOES

Wash and peel nice smooth potatoes. After the roast beef, pork, or lamb has begun to cook lay them around the meat and baste very often. They will be a very nice brown. Serve by placing around the meat on the platter.

CREAMED POTATOES

One quart potatoes (cold boiled), one-half pint cream or rich milk, one saltspoonful salt and pinch black pepper, one tablespoonful butter, one teaspoonful flour; cut potatoes in one-half inch squares, season them and put in stewing pan; add cream; on top of potatoes put the butter, and over all sift the flour, five minutes before you wish to serve them put stew pan on the stove; do not touch the potatoes until the cream begins to bubble at side of pan, and then stir constantly till thick; serve at once on a hot dish.

POTATOES ON HALF SHELL

Bake one dozen potatoes, cut in two lengthwise, remove potato from skin, setting the skin aside to be refilled with the following: put potatoes through masher, beat into it salt and pepper to taste, three tablespoonfuls of butter, one-half cup of warm milk, two eggs beaten, whites and yolks separately. Refill the potatoes with the prepared mixture, heaping them up. Put in the hot oven for about twenty minutes or until they are browned. Grated cheese may be added if desired.

MISS ALICE BUTLER

POTATO CROQUETTES

Boil a dozen potatoes; rub them through a colander or whip them light with two forks; work in while hot a tablespoonful of butter, one-half cupful of hot milk, a little salt and pepper. Stir in a sauce pan until smoking hot, beat in two eggs and continue to beat until you have a smooth mass, boiling hot, turn out on a dish and let it get cold. Flour your hands, make the mixture into croquettes and roll in beaten egg and then in cracker crumbs; fry in plenty of hot lard. Drain off fat and serve.

MRS. HATTIE DELAHOY

POTATO PUFFS

To one pint of light mashed potato add two tablespoons of butter, pepper and salt to taste, the beaten yolk of an egg and two tablespoons of grated cheese. Beat well, turn out on a floured board and roll out one-fourth inch thick. Cut into oblong cakes, two by three inches, place on a buttered tin or baking sheet, prick with fork, brush over with beaten white of the egg and bake to a golden brown. They should puff up.

MRS. W. H. BRONSON

POTATO BALLS

One quart mashed potato, yolks of two eggs, season with salt and pepper. Make into balls, beat whites of two eggs, roll balls in whites, then into bread crumbs and fry in hot lard.

MRS. J. S. BASSETT

SARATOGA CHIPS

Select eight large potatoes; wash and peel letting them stand in cold water till all are peeled. Slice lengthwise on a cabbage cutter in thin slices. (Not too thin else they will curl too much in frying.) When all are sliced, wash in cold water, rubbing between the hands, continue this till the water is clear. Let stand in cold water for fifteen or twenty minutes. Drain and fry in a kettle half filled with smoking lard. Stir frequently with a fork and when pretty brown remove with a skimmer to colander and drain. Then spread on brown paper till all grease is absorbed. Sprinkle with salt and set aside.

MRS. EMMONS PECK

FRIED POTATOES

Slice raw potatoes thin and let stand in cold water for half an hour. Put piece of lard as large as an egg in the frying pan and get very hot; then drain potatoes and put in the hot fat adding salt and pepper. Cover closely and cook about half an hour, turning occasionally.

MRS. ROBERT RICHARDS

FRENCH FRIED POTATOES

Pare uncooked potatoes, divide them in halves and then into quarters. Put into the frying basket and cook in boiling fat for ten minutes. Drain and dredge with salt.

FRENCH FRIED SWEET POTATOES

Peel and cut sweet potatoes in strips a little larger than you cut white potatoes, then fry in deep fat, sprinkle with salt and put on paper to take up extra fat.

SOUTHERN SWEET POTATOES

Cut cold boiled sweet potatoes in lengthwise slices. Arrange in layers in buttered baking dish. Cover each layer with brown sugar, dot with butter, sprinkle with salt and pepper, add one cup of boiling water, and bake in hot oven.

GLAZED SWEET POTATOES

Wash and pare six medium-sized potatoes, cook ten minutes in boiling salted water, drain and cut in halves lengthwise, and place in buttered pan. Make a syrup by boiling one-half cup of sugar and four tablespoons of water three minutes, add one tablespoon of butter, brush potatoes with the syrup and bake until soft, brushing twice with remaining syrup.

MRS. M. H. PATTEN

SWEET POTATO CROQUETTES

Boil and mash sweet potatoes, prepare and cook the same as for white potato croquettes.

SWEET POTATOES AND MARSHMALLOWS

Peel one quart sweet potatoes, boil until tender and mash; season with salt and pepper, add milk or cream and beat until light. Beat through this mixture one-half cup raisins, that have been boiled until softened and one-fourth pound marshmallows cut in quarters. Put into a shallow pan, dotting with butter and marshmallows, and brown in a hot oven.

MRS. M. H. PATTEN

SWEET POTATOES WITH APPLES

Two fair sized boiled sweet potatoes. Three large apples sliced. Butter the baking dish, put in a layer of sweet potato, a little salt. Then a layer of apples, sprinkle with sugar and bits of butter and continue until you have used all the apples and potato, add a little water and bake one hour.

MRS. C. W. JOHNSON

BAKED ONIONS

Six medium sized onions, one teaspoonful of salt, one tablespoonful of butter, one cupful of milk, one tablespoonful of flour, a little sprinkle of sugar. Peel the onions and put to cook in boiling salted water. Boil five minutes, drain and cover again with boiling salted water. Cook uncovered until tender, taking care not to boil so rapidly that the onions are broken. Drain, place on a buttered baking dish and brush with the melted butter, bake a half hour. Make a cream sauce of the milk, flour, sugar and a little salt, and when the onions have baked a half hour, pour over the cream sauce, sprinkle a few bread crumbs on top and return to the oven for fifteen minutes longer.

MRS. C. W. JOHNSON

BAKED ONIONS

Peel large onions and boil one hour in plenty of water slightly salted. Butter a shallow dish or a deep plate, and arrange the onions in it. Sprinkle with pepper and salt, put a teaspoonful of butter in the center of each onion, and cover lightly with crumbs. Bake slowly one hour. Serve with cream sauce.

MRS. J. E. BURR

STUFFED ONIONS

Boil as for baking. Cut out the heart of the onions and fill the space with any kind of cold meat, chopped fine and highly seasoned. To each pint of meat add one egg and two-thirds of a cupful of milk or cream. When the onions are filled put a bit of butter—about a teaspoonful—on each one. Cover with crumbs and bake one hour. Serve with cream sauce.

MRS. J. E. BURR

BOILED ONIONS

Choose those of uniform size. Boil twenty minutes in hot salted water, drain the water off entirely, add fresh boiling water and cook until they are tender. Pour off some of the

water unless there should only be about one-half cup left; add as much milk or cream, season to taste with salt and pepper and a lump of butter, thicken with one tablespoonful of flour mixed with a little cold milk. Serve very hot.

SCALLOPED ONIONS

Slice onions and parboil them with pinch of soda, when tender drain and into a greased baking dish put, first rolled crackers, then layers of onions, butter, pepper and salt, repeat until the dish is nearly full, onions being on top fill up with milk and bake nice and brown. Serve hot.

MRS. D. E. CLARK

CORN OYSTERS

Grate one-half dozen ears of corn, add the yolks of two eggs, one-fourth cup of milk, two tablespoons of flour, one-half teaspoonful of baking powder, little salt and pepper. Mix together and add the whites well beaten when you are ready to cook them. Fry in hot butter a nice brown.

MRS. F. E. DENNIS

CANNED CORN PUDDING

Mince the corn fine. Beat up three eggs, add two tablespoonfuls of sugar, the same of melted butter, an even teaspoonful of salt and a cupful of milk, lastly the corn. Beat hard and bake, covered in a greased pudding dish half an hour, then uncover to brown delicately.

MRS. J. E. BURR

STRING BEANS

Cut the blossom end, pull it back to remove the string. Then pare a thin strip off the other side of the pod. Cut in pieces one inch long and soak in cold water. Drain and put them in a sauce pan, cover with boiling water. When tender drain and pour over them a little milk, a lump of butter, with salt and pepper to taste.

LIMA BEANS

Soak in cold water half an hour. Then boil in the same water and keep covered. Do not salt them as that makes them hard. When tender season with salt, pepper and butter. Dried Lima beans should be soaked over night.

BEAN ROLL

Cook Lima beans until tender, press through a sieve; add salt, pepper and butter. When cool add one-half cupful of bread crumbs and two well beaten eggs to every pint of the mixture, form in a roll. Bake half an hour and serve with tomato sauce.

MRS. J. F. REYNOLDS

BAKED BEANS

Soak one quart of beans over night, in the morning pour off the water and cook in fresh water, to which has been added a little soda, for about five minutes, then drain off water and put on enough fresh water to cover them, slice up three-fourths pound of salt bacon, and put in the kettle with beans and boil until quite tender but not broken apart. Then put them in a baking dish and add one and one-half tablespoons of molasses, a little salt, and pepper, and put the pork on top of the beans, bake one and one-half hours.

MRS. C. W. JOHNSON

BOSTON BAKED BEANS

Soak one quart beans over night, in the morning pour off water and cover with water to which has been added one-fourth teaspoon soda, boil ten minutes then drain and cover with fresh water and boil one-half hour. Put a medium sized onion in bottom of bean pot, put beans in pot with one-half pound salt pork in center. Mix two tablespoons baking molasses and one-half teaspoon dry mustard with a little water and pour over the beans adding enough water to cover. Cover and bake in slow oven ten to twelve hours adding water as they become dry, remove cover one hour before taking out of oven. Season.

MRS. F. W. BRECHLEY

BOSTON BAKED BEANS

Soak one quart of beans over night. In the morning wash well. Then boil them with a small piece of pork until the beans are tender but not until they crack open. While still in the boiler add salt and pepper to taste, two tablespoonfuls of molasses, stir well. Put all into a bean pot, with the scored pork in the middle. See that all is covered with the liquor, if there is not enough add water. Put in the oven as early in the morning as possible, bake all day with slow heat. Watch carefully and add more water as they become dry. About five o'clock take off the cover and allow them to dry a little. Butter may be used if pork is not liked.

MRS. F. E. JENKINS

BOILED SUMMER SQUASH

Wash and cut in one inch slices, put into boiling water, as little as possible. When tender press the water out with a plate, mash well and add a large lump of butter, salt and pepper to taste. If the squash is old, pare the slices and run it through the colander to remove the seeds.

FRIED SQUASH

Wash and cut in round slices about one-half an inch thick crook-necked summer squashes. Pare them but do not remove the seeds unless too large. Sprinkle with salt and let stand a few minutes. Then dip in egg and then in crumbs. Fry a nice brown on both sides in butter.

STEAMED WINTER SQUASH

Cut it up, throw away the inside and pare the pieces. Cook it in a steamer set over a kettle of boiling water. When tender press it and then mash with a potato masher. Stir in a large lump of butter and season to taste with salt and pepper if liked.

BAKED WINTER SQUASH

Cut a squash in half, remove seeds. Put in the dripping pan, the shell side up. Bake until tender, then scrape out the shell into a sauce pan and mash fine. Season with butter, pepper and salt.

BOILED PARSNIPS

If parsnips are young scrape them, if old pare and cut in quarters. Boil in boiling water until tender. Then drain and lay on a heated platter. Pour over them creamed sauce or drawn butter.

FRIED PARSNIPS

Boil, as above, when done cut in slices, season, and dip in flour. Fry brown both sides in hot butter.

PARSNIP FRITTERS

Boil parsnips until tender, mash fine, season with butter, pepper and salt, add a well beaten egg and two tablespoons of flour for every pint of mashed parsnips. When cool make into little cakes and fry in butter.

MRS. W. R. MOON

PARSNIP STEW

Wash and scrape parsnips and cook until tender, remove from the water, saving the water. Try out several slices of fat pork until brown and crisp and while hot pour the water from the parsnips, then add potatoes cut in quarters and when nearly tender add the parsnips cut in small pieces, season with butter, pepper and salt.

GREEN PEAS A LA FRANCAISE

Boil green peas until tender and drain. For every quart put in a sauce pan two tablespoonfuls of butter, one of flour and a half teaspoonful of sugar. Stir until all are thoroughly mixed. Add the peas and stir over the fire for five minutes. Add one cupful of white stock or cream, and simmer ten minutes. The canned peas can be prepared in the same manner.

MRS. J. E. BURR

GREEN PEAS AND CARROTS

Boil green peas twenty minutes or more according to age of peas. Boil carrots, cut into cubes, one hour or more till tender. Place peas and carrots in a sauce pan together and pour over them a cream sauce.

PEAS AND MUSHROOMS

One can of peas, one and one-half cans of mushrooms, heat in their own liquor, then drain, add cream sauce and serve in timbale cases.

SUCCOTASH

Cut the corn from the cob and measure it. Use about two-thirds as much beans as you have corn. Put the cobs in boiling water and cook one-half hour. Take them out and put in the beans about one hour before dinner. Boil slowly, then in half an hour add the corn. Season with plenty of butter, salt and pepper. Let the water boil away so there will not be very much left when it is done.

FRIED EGG PLANT

Pare the egg plant and cut in thin slices, sprinkle each with salt and pile them up putting a weight on the top to press out the juice. Let them stand one hour. Then dip in egg and crumbs and fry a nice brown in hot butter.

BOILED CAULIFLOWER OR CABBAGE

Remove the outside leaves and soak for an hour in cold water. Then put it in a piece of cheese cloth so it will not fall to pieces. Boil in salted water about half an hour. When done put in a hot dish and pour over it cream sauce.

CAULIFLOWER AU GRATIN

Boil a cauliflower in salted boiling water until tender but not broken. Then place in casserole or baking dish, cover with a cream sauce to which has been added two tablespoons grated cheese. Sprinkle top with grated cheese and a little paprika, place in a hot oven until brown.

MRS. A. W. REYNOLDS

BRUSSELS SPROUTS

Cut the sprouts from two medium-sized stalks, pick off all tarnished leaves and lay them for an hour in salted water. Drain them well and cook in plenty of boiling water, uncovered, until tender. Drain in a colander and serve with cream sauce.

SPINACH

Look over carefully, and wash well. Put into hot water and boil until tender. Drain into a colander. Return to the stove and season with butter, pepper and salt. It is very nice served with mustard dressing together with either poached or hard-boiled eggs. Spinach is also nice served with Sauce Bechamel.

MRS. A. E. TIFFANY

BOILED ASPARAGUS

After cutting the tough ends from the asparagus, wash in cold water and tie in bundles. Put into a stew pan with salted

boiling water and boil until tender. Take from the fire and place on toast. Season with butter and a little salt; or the water may be boiled down and thickened with a little flour and the butter and salt added, then the sauce poured over the asparagus and toast.

MRS. P. BUTLER

SPAGHETTI WITH TOMATO SAUCE

Boil half a package of spaghetti in three quarts of water in which put one tablespoonful of salt. Put spaghetti in when water boils and let boil until tender, about half an hour. Stew half a can of tomatoes with small pieces of bay leaf, a small piece of mace and four cloves. Stew a few minutes, then rub through a sieve, add one teaspoonful each of onion juice, salt and sugar, one tablespoonful cornstarch dissolved in cold water, one tablespoonful butter; let boil and add enough pepp to make hot. Serve sauce over spaghetti and grated cheese on top. This sauce is good on meat or fish.

MACARONI WITH CHEESE

Break twelve sticks of macaroni and pour over them three pints of boiling water, add a little salt and boil slowly one hour. Then put in a colander and pour over cold water until cold. Make a dressing of one cup of the water in which the macaroni was boiled, one cup of milk, boil; add two tablespoons of grated cheese, two tablespoons of flour, one tablespoon of butter, little salt and cayenne pepper mixed smooth in a little cold milk, pour into the boiling liquid on the stove. Put the macaroni in a buttered baking dish. Pour over the dressing, sprinkle with grated cheese and bake one hour.

MRS. J. E. BURR

MACARONI CROQUETTES

Cook macaroni until tender, then chop rather fine, add cream sauce and seasoning. Warm this mixture and add grated cheese. Shape into croquettes, dip in egg and crumbs and cook in deep fat.

MACARONI AND BEANS (Italian)

Take one pound of elbow macaroni, cook in salted water until tender, drain and rinse in cold water. Have ready one pound of kidney beans, cooked until soft, but not broken. Add the macaroni, salt and pepper, and a pinch of red pepper. Serve very hot.

MRS. E. M. PUGH

SPANISH SPAGHETTI

Two-thirds package spaghetti, six slices smoked bacon, small can tomatoes, one green pepper, two onions (medium), one-half pound cheese. Boil spaghetti without breaking in water

until done, fry bacon, onions and pepper together, which have been cut in small pieces, add tomatoes, salt and pepper, arrange in dish in layers, cheese on top.

MRS. J. B. SAMPSON

MASHED TURNIPS

Peel turnips and cut in slices. Boil according to age from one to three hours. Drain well, mash and season with salt, pepper and butter. Cream may be added.

TURNIP WITH CREAM SAUCE

Peel the turnip and cut in pieces about one inch square, and boil in salt and water until tender, now drain and pour in a half pint of rich milk or cream, add a piece of butter and a little pepper and salt, let scald, add a pinch of sugar and flour to thicken.

SCALLOPED TOMATOES

Put in a buttered baking dish a layer of cracker crumbs, then one of sliced tomatoes, then a few slices of onion, then small bits of butter; sprinkle with pepper, sugar and salt; fill the dish with alternate layers, covering the top with crumbs and bits of butter. Bake slowly three-quarters of an hour. This can be made with or without onion, but when it is used take one large onion to a quart of tomatoes and slice very fine.

MRS. D. SCURRY

RICE AND TOMATOES

To one quart of stewed tomatoes add one large cup of boiled rice. Place in a baking dish and sprinkle a thin layer of bread crumbs on top with bits of butter. Keep in the oven till thoroughly heated through and slightly browned. A little onion may be added if desired.

BROILED TOMATOES

After paring and slicing the tomatoes, and seasoning, dip the slices in beaten egg and crumbs. Broil over clear coals for about eight minutes. Place on a hot dish with a bit of butter on each slice. Or, after dipping the slices in egg and crumbs they may be browned in butter in a frying pan.

STUFFED TOMATOES

Choose half a dozen tomatoes of as nearly the same size as possible; cut off the tops and take out carefully with a silver spoon the insides; rub the pulp through a sieve; then add to it, stirring vigorously, two large spoonfuls of bread crumbs, a little melted butter, and pepper and salt to suit your taste; fill the tomatoes with this, put on the covers and bake them in a moderate oven. Bake on an earthen pie plate or pudding dish.

TOMATO CUTLETS

Cook one can tomatoes, one-half onion, one-half dozen cloves, one tablespoonful sugar, one teaspoonful salt, a few grains paprika, about twenty minutes. Melt one-fourth cup butter, add one-half cup cornstarch and gradually the tomatoes pressed through a sieve. Let boil and then remove from the fire and beat in one egg. Return to the fire if needed to set the egg, but do not allow to boil. Pour into a shallow dish buttered thoroughly and when cool cut into cutlet shapes. Dip in crumbs, in beaten egg and again in crumbs. Fry in deep fat.

MRS. M. D. LATHROPE

FRIED RIPE TOMATOES

Slice ripe tomatoes, pepper and salt them and fry in butter. Put into the frying pan, in which the tomatoes have been fried, one pint of milk, small piece of butter, pepper and salt to taste, thicken with one tablespoon of flour, wet with a little water. Arrange tomatoes on platter and pour sauce over them.

MRS. A. R. SAMPSON

CABBAGE HOT SLAW

Cut cabbage fine, sprinkle with a little salt and let stand a few minutes. Put one tablespoonful lard and butter into the frying pan, let melt. Then put in cabbage, let wilt, turning it for about ten minutes. Pour on sauce made with one beaten egg, little cream and vinegar, one-half teaspoonful mustard, little pepper. Stir quickly without cooking and serve.

MRS. M. O. ABBEY

SAUER KRAUT

Have ready a large tub or crock. Slice cabbage as for cooking. Place a layer of cabbage in the crock and cover with a sprinkling of salt. Continue this till crock is filled. Pound this until it is covered with juice. If not enough juice forms cover with a weak brine. Cover with a cloth and a weight, keeping cabbage well under brine. Let stand in a warm place and ferment until juice goes back. Then set in a cool place. It is now ready for use.

MRS. FRANK KILPATRICK

TO COOK SAUER KRAUT

Place it in the pan with a pork roast and bake in the oven. It is also very nice boiled for an hour and then browned in a frying pan in which pork chops have been fried. Boil in a kettle with pork for two hours.

MRS. FRANK KILPATRICK

BOILED BEETS

Beets should be well washed but the skin should not be broken. Put into boiling water and cook until tender. Plunge into cold water and slip off the skins. Slice them and pour over them a little vinegar, sugar, pepper and salt and a piece of butter. When hot they are ready to serve.

STUFFED PEPPERS

Wash six peppers, cut off tops and remove seeds. Parboil until tender. Melt two tablespoons butter, stir in three tablespoons of flour, then add one cup of milk, and cook until thick, season with salt and pepper, then add two cups chopped chicken or veal. Fill pepper shells and replace covers, fastening on with wooden toothpicks. Bake in moderate oven for thirty minutes. Remove covers before serving.

MRS. M. H. PATTEN

STUFFED MANGOES (Italian)

Take as many mangoes as there are people to be served. Remove the seeds by cutting a lid from the top. Take freshly ground hamburger, mix with chopped onion, salt and pepper to taste, fill the mangoe shells replacing the lids, bake in a moderate oven. Serve very hot.

MRS. E. M. PUGH

CREAMED MUSHROOMS

Peel mushrooms with silver knife. Poisonous mushrooms discolor a silver knife. Cut stems in small pieces, cook with two cups of boiling water fifteen minutes, allowing the water to boil off to about half the quantity. Take heads of mushrooms, cut in quarters, cook for five minutes, then add to cream sauce made as follows: One tablespoon flour, one tablespoon butter melted, stir together one level teaspoon salt, pinch of red pepper, one and one-half cups cream, stir until well blended. Add mushrooms and serve either in pastry shells or on steak.

MRS. R. S. McMULLEN

FRIED APPLES

Six large sour apples, wash and peel, slice thin and fry in butter a light brown, spread sugar over each slice when done.

MRS. CHAS. ROBERTS

TO FRY APPLES OR SWEET POTATOES

Put one-fourth pound of brown sugar, two tablespoonfuls butter and one cup of water in iron frying pan. Peel nice apples and cut in thick slices, removing center, and cook in the syrup, covered until tender, then turn and finish without cover. Sweet potatoes may be cooked in the same manner.

MRS. W. G. SCURRY

BOILED RICE

Wash one cup rice. Put three quarts of boiling water in a kettle and let boil rapidly, sprinkle the rice in gradually, give the water a twirl with the fork, boil twenty minutes, salt to taste. Pour in colander on tin dish, stand in oven five minutes to dry, leaving door wide open.

MRS. W. G. SCURRY

RICE CROQUETTES

Put one pint of milk in a farina boiler, add one cup of boiled rice, then add the well beaten yolks of two eggs, cook until thick, season to taste. Take from the fire, mix well, turn out on plate to cool. When cold form into cylinders; dip in egg and bread crumbs, fry in boiling oil or fat.

MISS EMILY FRIEND

RICE CROQUETTES

One-half cup rice, one pint milk, two tablespoons sugar, three eggs, a little grated lemon rind, a little salt, one tablespoon butter. Soak rice three hours in enough water to cover. Drain and add milk, put in double boiler, add other ingredients. After rice is soft and thick spread on platter. When cold, form and dip in egg and cracker crumbs. Let stand an hour and fry in deep fat.

MRS. BRUCE SHOTTEN

RICE SOUFFLE

Boil one-half cup rice with salt. When done and while still hot mix with enough milk to be creamy. Then add scant one-half cup of cheese and yolk of one egg. Mix well and fold in the egg white beaten stiff. Bake about twenty minutes.

MRS. O. B. ACKERLY

RICE BALLS

Boil three-fourths cup of rice until soft. Let cool, then add one beaten egg, season with salt, pepper, and nutmeg. Shape into rather flat balls, and fry a nice brown in butter. Dressing—Boil half a pint of milk, thicken with a level tablespoonful of flour and two well beaten eggs. Sweeten to taste and flavor with lemon or nutmeg.

MRS. F. D. HARTSOCK

BATTER FOR FRUIT FRITTERS

Use one cupful of flour, half a cupful of milk, two eggs, one tablespoonful of sugar, one tablespoonful of melted butter, half a teaspoonful of salt. Mix the dry ingredients together. Beat the eggs light and add the milk to them. Pour this on the dry mixture and add the melted butter—when convenient oil is better than butter. Dip slices of any kind of fruit in this batter and cook in boiling fat. Or cut fruit in small pieces, stir into this batter and drop from spoon into boiling fat.

CARROT TIMBALES

Grate three good-sized carrots; add to them one-half cup cream, four eggs beaten until very light, one teaspoonful salt and a dash of pepper. Fill into small custard-cups, stand in a baking pan of boiling water, and bake in a moderate oven for thirty minutes. If the carrots are old and rather large they had better be boiled slightly before being grated for the timbales.

MRS. ROSETTA ORT

SALADS

LOBSTER SALAD

Lobster should be fresh. One of the tests of freshness is to draw back the tail, if it springs into position again, it is safe to think the fish is good. Plunge into boiling water, cook fifteen or twenty minutes for large, ten for small. If boiled too long the fish is tough.

TO OPEN A LOBSTER

Separate the tail from the body, and shake out the tomally and also "the coral," if there is any, upon a plate. Then by drawing the body from the shell with the thumb, and pressing the part near the head against the shell with the first and second finger you will free it from the stomach. Now split the lobster through the center and with a fork, pick the meat from the joints. Cut the under side of the tail shell open and take out the meat without beaking. On the upper part of that end of this meat which joined the body is a small piece of flesh, which should be lifted; and a strip of meat attached to it should be turned back to the extreme end of the tail. This will uncover a little vein, running the entire length, which must be removed. It and the stomach are the only parts not eatable. The stomach is found near the head, and is a small hard sack containing poisonous matter. Place lobster meat in an earthen bowl; there should be two quarts; season with salt (one teaspoonful), four tablespoons vinegar, two of oil, one-half ounce of pepper. Set in a cool place for three hours. Cut up in small pieces one quart of celery, add this to the lobster, then mix with it mayonnaise dressing.

MRS. R. D. STUART

OYSTER SALAD

Boil one quart of small oysters in their own liquor until the edges ruffle, drain and put away to get ice cold. With the oysters use half the quantity of cut up celery and pour over mayonnaise dressing. Serve on lettuce.

MRS. W. A. MANVILLE

ALLIGATOR PEAR SALAD

Take a pear in good condition, cut in half, remove the pit, and the brown coating next the pit. Peel the outside skin and cut the fruit in small pieces. Sprinkle with salt and add mayonnaise dressing to taste. Have well seasoned cottage cheese and mix with the pear an equal quantity.

French dressing may be substituted for the mayonnaise if preferred.

MISS LOIS R. MORSS

TUNNY FISH SALAD

Turn a can of tunny fish into a colander, and wash well with hot water, set aside to cool. When cold mix with one head of celery cut in small pieces and plenty of salad dressing. Serve on lettuce.

MRS. W. P. CLEAVER, Newark

CRAB MEAT SALAD

To one quart of fresh crab meat add an equal quantity of celery cut in small pieces and two hard boiled eggs cut rather coarse. Mix with mayonnaise and serve very cold on lettuce leaves. Canned crab meat may be used very satisfactorily.

MRS. A. W. REYNOLDS

SALMON SALAD

One small can of salmon, flaked with fork, but not too fine. Mix with two small cups of chopped cabbage, season with salt. Serve with boiled salad dressing.

MRS. RAY WARD

SALMON SALAD

One can salmon, flaked with fork, but not too fine. Mix with equal amount of celery cut in small pieces. Serve with mayonnaise dressing.

SALMON JELLY SALAD

One tablespoon of gelatine, two tablespoons of cold water, one tablespoon lemon juice, one-half tablespoon salt, a little pepper. Strain and place in mixing bowl set in cold water, stir until it begins to harden. Then add one cupful flaked salmon or any cold boiled fish, one-half cupful of finely cut celery and two tablespoons of peas. Mould in large or individual molds. Serve on lettuce with mayonnaise.

MRS. C. W. FULKERSON

POTATO SALAD

Cold boiled potatoes cut in dice, some finely cut celery, a small onion minced very fine, and hard boiled eggs in small pieces. Mix well with boiled salad dressing, garnish with slices of hard boiled eggs and celery tops.

MRS. H. B. BRIGGS

POTATO SALAD

Slice one dozen good-sized boiled potatoes, one large onion, two hard-boiled eggs and mix with boiled salad dressing.

MRS. MARY A. ROBERTS

POTATO AND CUCUMBER SALAD

Chop cucumbers to make two cupfuls, chop cold boiled potatoes to make three cupfuls, and marinate the latter with three tablespoons of French dressing, chill all. At serving time mix them lightly together with six shredded lettuce leaves and

two heaping tablespoons of minced parsley. Pour over them a dressing made of one cupful of rich cream into which has been whipped one and one-half tablespoons of vinegar, a teaspoon of salt, a little white pepper, and a small onion, grated. Serve at once. Cold boiled eggs may be used in place of lettuce leaves and parsley.

MRS. RAY WARD

CHICKEN SALAD

The meat of one cold boiled chicken chopped, three-quarters the same bulk of chopped celery. Two hard boiled eggs minced. Dressing for salad—Boil together until thick, one raw egg, well beaten, one teaspoon salt, one teaspoon pepper, one teaspoon made mustard, three teaspoons salad oil or one-half cup butter, two teaspoons sugar, one-fourth teaspoon red pepper (if desired), and one-half cup vinegar. When cold thin with whipped cream.

MRS. CHARLES G. EVANS

CHICKEN SALAD SERVED IN PEPPERS

Prepare a chicken salad of equal parts of celery and chicken. Both should be cut in small pieces. Just before serving mix with them enough mayonnaise dressing to coat each fragment thoroughly. Have ready good-sized green peppers. Remove the contents of the peppers, stand them upright on the stem ends and fill them with the chicken salad, capping each with a teaspoonful of thick mayonnaise.

WALNUT SALAD

Eight ounces celery, about two large bunches, six ounces apples, six ounces English walnuts. Cut the celery in pieces about a quarter of an inch long. Chop separately the walnuts and apples. Mix all together and pour over them a mayonnaise dressing. Serve on lettuce leaves.

MRS. W. T. COLVILLE

WALDORF SALAD

One pint of chopped celery, one pint of apples, cut fine, keep on ice until ready to serve, then mix with mayonnaise and serve on lettuce leaves.

MRS. C. W. MELLE

WALDORF SALAD

Slice four apples, two bananas, two large oranges, and any desired nut meats. Dressing—Yolks of two eggs beaten well, add two tablespoons of powdered sugar and beat smooth, add gradually the juice of one lemon and a pinch of salt. Do not mix until ready to serve.

MRS. F. D. HARTSOCK

EGG SALAD

Cut eight hard boiled eggs into small pieces. Add one freshly boiled potato also cut up. Season with one teaspoonful

of chopped parsley and one-quarter of a teaspoonful of onion juice. Cover with mayonnaise dressing and serve on lettuce leaves.

MISS JENNIE BUTLER

WALNUT SALAD

One pint walnut meats left whole, one pint chopped celery, mix together with mayonnaise dressing. This served in small red apples hollowed out makes a very pretty dish.

MRS. A. S. BAKER

BEAN SALAD

Dressing—To every tablespoon of boiling vinegar, add the well-beaten yolk of an egg, one teaspoon of butter, salt, pepper, cayenne, sugar and mustard to taste. Set in a dish of boiling water and cook until thick, stirring constantly. Remove from stove and stir until cool. Thin with sweet cream. A little lemon juice may be added. Take nearly as much cut celery as you have of nice, cold baked beans, mix thoroughly. Add the dressing just before serving.

MRS. C. E. SPENCER

BEAN SALAD

One can Van Camp's beans, one-half as much celery cut in dice, mix with boiled salad dressing and serve on lettuce leaf.

MRS. WM. SHANNON

CABBAGE SALAD

Cut cabbage very fine and season with salt. Beat up two eggs, with two tablespoons of sugar, add a piece of butter the size of half an egg, a teaspoonful of mustard, a little pepper and lastly a small teacup of vinegar. Put all these into a dish on the fire and cook to a soft custard. It is very much improved by adding half a tea cup of sweet cream. In that case use less vinegar.

MRS. WM. SHANNON

CABBAGE SALAD WITH PINEAPPLE AND MARSHMALLOW

To two cups of shredded cabbage add one cup of canned pineapple, drained from the juice, and one-half cup marshmallow cut in pieces. Mix well together and just before serving add boiled salad dressing. Serve very cold.

MRS. ROSETTA ORT

SALAD

Green string beans heaped on lettuce leaves and balls of cream or clubhouse cheese in center and cover with Russian dressing. Serve with toast sticks.

MRS. F. G. BROWN

LUNCHEON SALAD

One package of spaghetti, one can peas, one can pimentos, chopped fine, one cup shredded cabbage. Moisten with salad dressing.

MISS ISOBEL SAMPSON

TOMATO RAVIGOTE

Twelve tomatoes, one pint shrimps, coarsely chopped, three tablespoons mayonnaise to which add one teaspoon of grated onion, one tablespoon finely chopped parsley, one tablespoon chives, one teaspoon each of chopped chervil and tarragon. Dust the inside of each tomato with salt, pepper and paprika and fill with shrimp mixture. Top with sprigs of green, and serve on crisp cress.

MRS. D. BLACKBURN

VEGETABLE SALAD

One quart carrots, four large onions, four or six mangoes. Put all through the food chopper, mix thoroughly with mayonnaise and season with salt and pepper. Serve on lettuce. This is very tasty and pretty.

MRS. MILTON HANKINSON

ASPARAGUS SALAD

Boiled asparagus is served cold on lettuce leaves with a plain French salad dressing.

BACON AND DANDELION SALAD

Wash and drain a quart of the white tender leaves of dandelions. Fry crisp six slices of bacon, chop fine, and sprinkle on the greens. Add one-fourth cup vinegar to grease in the pan in which the bacon was cooked. Heat thoroughly and pour over the dandelion leaves, and season with salt and pepper. Garnish with hard boiled eggs.

MRS. HAROLD LAKE

PICKLED CABBAGE

One quart cabbage cut fine, one cup sugar, one small cup of vinegar, one teaspoonful mustard seed, salt and pepper to taste.

MRS. S. S. HARDS

VEAL SALAD

Mince veal very fine, add two mashed potatoes. Mix some boiled salad dressing with the veal and potatoes. Pour part over the top and sides; garnish with lettuce.

MRS. EDMUND INCH

CANNED BEETS—FOR SALADS

Select small beets in the autumn. Boil until tender. Rub off skins, put them in glass jars, whole or in halves. Pour

over them hot vinegar which has been sweetened to taste and seal up. When opened they are as if fresh, and are fine for potato salad. Hard boiled eggs receive a beautiful color if placed in the beet vinegar for a few hours and add much to the salad's appearance.

MRS. CHARLES LEE

LUNCHEON SALAD

Take medium-sized solid tomatoes. Cut off smooth end and carefully scrape out inside, mix that with some chopped green peppers, a little celery and season with salt and a dash of paprika. Refill the tomatoes, place on lettuce leaf and just before serving put a spoonful of mayonnaise on the top and serve ice cold.

MRS. GEO. H. MOON

FROZEN SALAD

Strain one can of tomatoes, add one head of celery chopped fine, one tablespoon Durkee's salad dressing, one cupful boiled salad dressing, salt and pepper to taste. Color red and freeze like ice cream. Serve on lettuce with a little dressing on top.

MISS HARRIET M. PASCOE

TOMATO JELLY

Put one quart of tomatoes in a granite pan and let them simmer twenty minutes. Add one-third package of gelatine and stir until dissolved. Strain through a fine sieve, season with pepper and salt and set away to cool. When firm cut in inch squares and serve on lettuce leaves. Very nice with salads or cold meats.

MRS. MAURICE G. WATT

GELATINE SALAD

Make lemon jelly according to recipe of gelatine used. Tint green with vegetable coloring. Add celery, cucumber, pimento, and pecan meats cut in small pieces. Mold in cups and set aside to stiffen. A little shredded cabbage and an orange may be added. Turn out on lettuce leaf and serve with mayonnaise.

MRS. A. W. REYNOLDS

FRUIT SALAD

One and one-half dozen oranges, two pounds Malaga grapes, one pound shelled walnuts, one quart of pineapple, one large bottle of Maraschino cherries. Serve on lettuce with mayonnaise dressing. This amount will serve forty people.

MRS. LYMAN M. SMITH

FROZEN FRUIT SALAD

Mix together one heaping tablespoon each of flour and sugar, one-fourth teaspoon mustard, one-half teaspoon salt, a little cayenne. Melt one tablespoon butter and add it slowly to the

well beaten yolks of two eggs, with the seasoning, then add one-third cup vinegar and two-thirds cup milk. Cook in double boiler stirring until thick, remove and beat with egg beater and add slowly one cupful whipped cream. Cut in pieces two bananas, one-half pineapple, one-half pound seeded Malaga grapes, three oranges, small bottle Maraschino cherries. Mix with dressing and pack in ice and salt four hours.

MRS. C. W. FULKERSON

FROZEN FRUIT SALAD

Equal parts pears and pineapple, well drained and cut fairly small. To one cup oil mayonnaise take a good cup of whipped cream and mix this with the fruit—have lots of the dressing on the fruit. Pack in ice and salt until frozen. Cherries and peaches make a good salad. Serve with cheese balls well seasoned with lemon, onion, salt, celery salt, then roll in chopped parsley.

MRS. MALLORY P. SPENCER

FROZEN CHEESE SALAD

Five small cream cheese, one-half cupful chopped pecan nuts, two chopped green peppers, one can of pimientos, one-half cupful of mayonnaise, one-half cupful of whipped cream, two tablespoonfuls of olive oil, one scant teaspoonful of salt, dash of paprika. Cream the cheese with a spoon. Chop or grind the nuts, peppers and pimientos. Drain all juice off of the pimientos after chopping. Stir these into creamed cheese. Add salt and paprika, mayonnaise and olive oil, and lastly the whipped cream. Place in a mold and chill in equal parts of ice and salt for three hours. Run a hot knife around the edges of the mold to loosen and turn out on platter. Cut in any shape desired and serve on lettuce.

MRS. R. W. WARD

BUTTERFLY SALAD

Cut a slice of canned pineapple into quarters. Use two for wings, placing one on each side of a stuffed date, which forms the body. Cut two thin strips of green pepper for antennae. Place two or three slices of stuffed olive on each wing for decoration. Mayonnaise or boiled salad dressing is placed under and around the date.

MISS CLARICE SPENCER

SHAMROCK SALAD

Cut off the stem end from three small green peppers and remove seeds. Cut into pepper rings and place three rings in the form of shamrock or three-leaved clovers on lettuce arranged on individual plates. Heap the centers of the rings with well-drained crushed pineapple and in the middle where rings come together put a spoonful of mayonnaise. Sprinkle with paprika.

EGG AND SPINACH SALAD

Two hard boiled eggs chopped, one pint cooked spinach chopped, one tablespoon minced onion, one green pepper chopped, one-half cup celery chopped fine. Salt and pepper to taste and mayonnaise dressing to moisten. Mix well together and press into a mould. Serve chilled on lettuce and garnish top with hard boiled eggs.

MRS. F. G. BROWN

MIXED FRUIT SALAD

Mix one cup shredded pineapple, one cup celery cut in small pieces, one cup Brazil nuts, blanched and cut in small pieces, with mayonnaise dressing. Arrange on lettuce leaves, and on top of each put spoonful Malaga grapes seeded.

MRS. E. A. BRONSON

CHERRY SALAD

Take canned white California cherries, drain off the juice. Take out the stones carefully and put filberts in their places. Close them as tightly as possible and serve very cold on a lettuce leaf with a spoonful of boiled dressing.

MRS. W. T. COLVILLE

CHERRY SALAD

Remove stones from one pint of red cherries. Dissolve one level tablespoon of gelatine in a little cold water, add two cups hot cherry juice, three tablespoons sugar, juice of one orange, then strain. Fill small molds with cherries, pour over them the mixture, then chill on ice, turn out on lettuce hearts, a spoonful of mayonnaise on each portion.

MRS. E. A. BRONSON

PEAR SALAD

Peel and halve the pears and put into ice water to keep them white. Serve on lettuce with fine chopped nuts piled on top. Use French dressing.

MRS. W. T. COLVILLE

STUFFED CÉLERY

Moisten a slice of Roquefort cheese with cider vinegar, season with pepper and salt. Stuff celery with this paste. Pimento cheese may be used.

MISS NATALIE FULKERSON

SALAD DRESSINGS**FRENCH DRESSING**

Six tablespoonfuls of oil, two tablespoonfuls of vinegar, one-half teaspoonful of salt, a little cayenne. Mix oil, salt and pepper together. Then add vinegar. Beat very thoroughly.

MRS. W. T. COLVILLE

MAYONNAISE

One scant teaspoonful salt, put in bowl yolks of two eggs (with as little white as possible), beat salt and eggs until smooth, but not light. Then drop in one pint oil, a drop at a time at first, but later a teaspoonful at a time may be added. Then add teaspoon lemon juice, one teaspoon mustard (French), one teaspoon sugar, pinch cayenne pepper, whipped cream may be added or beaten whites of eggs.

MRS. R. D. STUART

BOILED SALAD DRESSING

Boil together one cup vinegar and six tablespoonfuls butter. Stir up with a little water, one heaping teaspoonful each of mustard, flour and sugar, pinch cayenne pepper and salt-spoon of salt, and put into the boiling vinegar. Remove from the fire and stir in slowly three eggs, well beaten, and six tablespoonfuls of milk.

MRS. ALFRED PASCOE

SALAD DRESSING

Two heaping tablespoons of sugar, one heaping tablespoon each of flour and butter, one egg, one teaspoon each of mustard and salt. Mix thoroughly, add one-half cup each of vinegar and water. Stir while thickening. Add cream or milk when ready to serve.

MRS. G. W. SMITHING

SALAD DRESSING

Beat two eggs well, add a teaspoon of salt, a dash of pepper, a teaspoon of sugar, one-half teaspoon of mustard, mixed in a half cup of vinegar. Melt a large tablespoon of butter, rub in this a large tablespoon of flour, add one cup of milk, when a thick cream, take from fire and add the first mixture, put back on fire and let just come to a boil, stir all the time.

MRS. W. P. CLEAVER

RUSSIAN SALAD DRESSING

One tablespoonful of chili sauce, one tablespoonful mayonnaise, one teaspoonful tarragon vinegar, one teaspoonful chopped olives, one teaspoonful chopped peppers. Salt and pepper to

taste. This is enough for one person. Keep in ice box at least one-half hour before using.

MRS. W. G. SCURRY

ROQUEFORT SALAD DRESSING

Put one-half teaspoonful salt, one-fourth teaspoonful paprika, and one-fourth teaspoonful dry mustard in a bowl, add gradually six tablespoonfuls of good olive oil. Mix until the salt is thoroughly dissolved then by degrees add two tablespoonfuls of vinegar, stir continually for one minute, keep very cold. When ready to use add one-half cup of grated Roquefort cheese and serve over hearts of lettuce or asparagus tips.

MRS. W. G. SCURRY

LOBSTER SALAD DRESSING

Mix one teaspoonful of dry mustard with one small teaspoonful of flour, one-half teaspoonful salt, two-thirds cup of sugar, three eggs and one cup of milk. Put one cup of vinegar into a saucepan on the stove and add butter the size of an egg. When it comes to a boil stir in the above ingredients. Remove as soon as it thickens or it will curdle.

MRS. J. D. DAY

SALAD DRESSING

Put one cup of vinegar on the stove to heat. While that is heating mix smooth in a little water one tablespoonful of flour, one teaspoonful of sugar and one teaspoonful of mustard. Stir this in the hot vinegar and stir constantly until it thickens. Remove from the fire and let cool a few minutes while you beat the yolks of six eggs or three whole ones; then add these very slowly to the cooled vinegar. Place back on the stove and heat until very thick, stirring constantly. Then take from the fire and add three tablespoonfuls of butter, pepper and salt to taste. When ready to use add double the amount of whipped cream that you do of salad dressing.

MRS. W. G. SCURRY

DRESSING FOR FRUIT SALAD

Heat juice of two oranges, one lemon, one and one-half tablespoonfuls of pineapple juice, one-half cup sugar, a little salt. Thicken with two whole eggs, or yolks of three or four and about one and one-half tablespoonfuls of flour. Let cool and when ready to serve add one cup of whipped cream.

FRUIT SALAD DRESSING

One cup whipped cream, four tablespoons vinegar, four tablespoons sugar, two tablespoons butter, three eggs. Boil sugar and vinegar. Add butter and eggs well beaten. When thick take from fire and cool. Beat in cream.

MRS. C. E. LATHROPE

TO SERVE WITH SALAD

Have the baker make small cream puff shells, cut very carefully and fill with cream cheese mixed with chopped pimolas.

MRS. A. W. REYNOLDS

FOR SERVING SALADS

A dainty innovation in serving a sweet fruit salad is that of offering it in candied orange baskets. To make these the fruit is cut in half and the pulp removed. The edges of the skins are then prettily scalloped with scissors and boiled in water until tender. When soft take out carefully with a ladle, add a pound of sugar to each pint of water, return the peel to it and simmer until clear. Shake granulated sugar over and dry in the sun. Served in these the salad is completely edible and the peel adds an attractive nuance of flavor. Grape fruit may be treated in the same way.

EGGS

DEILED EGGS

Take one dozen hard boiled eggs. Cut them in halves and remove yolks. Mash yolks and mix with two tablespoons of butter, one teaspoon of mustard and enough vinegar to soften the mixture. Season to taste with salt and pepper. Strain and fill the whites.

MISS JOSEPHINE BURR

SCRAMBLED EGGS

Put a little milk and butter in a frying pan over a moderate fire. While it is heating break as many eggs in a dish as you require. When it begins to bubble pour the eggs in all at once. Sprinkle in a little salt. Watch the pan closely and when the eggs begin to cook round the edge take a silver knife and cut quickly through the eggs, stirring the yolks and whites together. Do this as deftly as possible and do not let the eggs cook hard. Serve the eggs on buttered toast. Dash a little pepper over them.

EGGS EN CROUTONS

Cut six thin slices of bread into rings and fry them a light brown in clarified butter, and then lay them in a buttered dish and drop one egg into each ring. Pour half a cupful of cream or milk into the dish, sprinkle a little salt and pepper over the eggs, cover the dish and bake in the oven till the whites are firm and the yolks still soft. Transfer the eggs to a hot dish and serve.

MRS. E. R. REESE

EGGS IN RAMEKINS AU GRATIN

Have ready some hard cooked eggs. After ten minutes remove the shells and cut the eggs into slices and then quarters. For each six eggs prepare a cup of sauce; i. e. melt two tablespoonfuls of butter, two and one-half teaspoonfuls flour, one-fourth teaspoonful salt, dash pepper. When frothy add one-half cup each of cream and chicken broth or cream and tomato puree or one cup of milk. Stir until the boiling point is reached and then simmer two or three minutes and carefully stir in the prepared eggs. Turn the mixture into buttered ramekins and sprinkle heavily with grated cheese. Then cover with one cup of cracker crumbs mixed with one-fourth cup melted butter. Set in the oven to brown.

MRS. M. D. LATHROPE

OMELET

Five eggs, take the whites and beat as stiff as can be beaten, then add the yolks after beating some, and beat thoroughly.

Add five tablespoons milk and beat again. Have the frying pan ready with plenty of hot butter. Put the omelet in, sprinkle with salt and pepper. Watch carefully and cook until partly done, then finish cooking in the oven. When taken out turn one half over on the other and serve immediately.

MRS. GEORGE MILLS

OMELET WITH HAM

Spread this omelet with finely minced ham just before turning one half over the other.

FOAMY OMELET

Beat one egg yolk until light colored and thick, add one teaspoon water, salt and pepper, mix thoroughly. Beat white of one egg stiff and dry and fold in lightly. Melt one teaspoon butter in small omelet pan, turn in mixture, let stand about two minutes where there is moderate heat. When brown on bottom and somewhat firm on top set in oven a few minutes to brown. Omelet done when knife comes out clean. Omelet may be folded instead of putting in the oven.

MRS. M. H. PATTEN

OMELET

Beat three eggs lightly, add three tablespoons of cold water. Have a frying pan very hot and well buttered; pour in the mixture and shake constantly, cutting any bubbles. When well cooked sprinkle with salt and pepper, then roll and place on hot platter. Cheese, minced ham or jelly may be spread over the omelet before it is rolled.

HAM AND EGG OMELET

Cut one-quarter pound of boiled ham in small pieces. Fry crisp in butter or bacon fat, then pour over it the omelet mixture given in preceding recipe and proceed in same manner.

OMELET

Cook one teaspoon of cornstarch in one teaspoon of hot butter; add one-half cup scalded milk gradually, cool it slightly, then add the well beaten yolks of two eggs, and then the whites beaten stiff. Butter a hot omelet pan, pour in enough of the egg to cover the pan, roll it over as it cooks, and when brown toss it out on a hot platter. Cook the remainder in the same way. By cooking the starch in the butter there will be no raw taste of it in the omelet. This omelet will not become heavy if not eaten at once.

MISS ETTA FELTS

BREAD OMELET

Fill a quart bowl with stale bread, soak in milk until soft, then add three or four well beaten eggs, a little salt and baking powder. Cook as any omelet, using plenty of butter. Boiled

rice may be used and two cupfuls will be needed for this recipe.

MRS. M. S. GODSHALL

POACHED EGGS WITH TOMATO SAUCE

Put some water with a little salt in the spider. Drop in as many muffin rings as you will need. Break an egg in a sauce plate and when the water bubbles drop into the ring, do this until the rings are filled. Let the eggs cook slowly with enough water to cover. When done remove to a hot platter and season, and pour tomato sauce over them.

TIMBALLS OF HAM AND EGGS

Chop boiled ham as for hash and add an equal amount of chopped boiled potatoes. Arrange the hash in individual dishes and over each dish break an egg. Season with salt, pepper and bits of butter. Bake in a moderate oven until the egg is cooked and served in the dishes.

EGG TIMBALLS

Beat three eggs, add one-half cup of milk, one-fourth teaspoon of salt and a little white pepper. Pour into cups and set cups in a pan of boiling water and bake twenty minutes. Fill the cups about two-thirds full and have water in the pan as high as the mixture. Serve with cream sauce.

EGG VERNACELLA

Three eggs, four slices of toast, one cup of white sauce, one-fourth teaspoon of salt, a little pepper. Boil eggs hard and while the eggs are cooking, make white sauce; separate whites from yolks. Take whites and chop fine, add to sauce, cut toast in little squares and put in dish, cover with sauce, put yolks through strainer, cover with sauce, and garnish with toast points. Sauce—One pint milk, one tablespoon butter, one of flour, one-half teaspoon of salt, heat pan and melt butter, stir in flour all at once, little by little add milk and keep stirring.

MRS. J. D. FOX

SHIRRED EGGS

Beat the whites of eggs until stiff, put in buttered gem tins, and place the whole yolks on top of each. Season with a little salt and pepper and bake until yolk is done. Serve at once.

MRS. C. W. SEAMEN

BAKED EGGS

Butter gem tins and into each break one egg. Season with salt and pepper. Add a tablespoonful of milk and a little piece of butter to each egg. Bake ten minutes in hot oven.

MRS. C. W. JOHNSON

CREAMED TOAST WITH EGGS

Make sauce by cooking one tablespoon of butter with one-half tablespoon of flour until smooth. Add one cup of cream, stir

until it boils. Have ready eggs that have been boiled twenty minutes, cooled and sliced, and allow two eggs for each cup of sauce. Heat them in the sauce and lastly stir in one-half cup of grated cheese for each cup of sauce. Cook one minute longer, season to taste and serve on squares of toast.

MRS. F. G. BROWN

EGGS WITH PEPPERS

Three sweet green peppers, remove seeds and shred fine. Cook in two tablespoonfuls of butter until tender, then add one tablespoonful tomato catsup and two tablespoonfuls of grated cheese and stir until smooth. Have six eggs slightly beaten and mixed with one cup of cream. Stir in the mixture and when it has thickened to the consistency of scrambled eggs, season with salt and pepper, and serve on toast.

MRS. F. G. BROWN

ITALIAN EGGS

Put two tablespoons of butter in frying pan with one of chopped onion. Let cook until slightly colored, then add one and one-half cups of stewed tomatoes, and one-half cup of grated cheese. When well blended stir in three eggs slightly beaten. Season with salt and paprika and stir constantly until creamy, and serve on toast.

MRS. F. G. BROWN

BAKED EGGS WITH CHEESE

Slice hard boiled eggs into buttered baking dish, add to this white sauce, to which has been added a generous amount of grated cheese. Sprinkle top with paprika and place in hot oven to brown.

MRS. D. L. BASSETT

EGGS AND MUSHROOMS

Peel one-fourth pound of fresh mushrooms and cut with a silver knife. Put in a saucepan with two tablespoonfuls butter, cover and cook gently for fifteen minutes. Beat together five eggs, add one-half cup cream and salt and pepper. Pour them over the mushrooms, stir until cooked to a soft scramble, and serve on hot toast.

MRS. ROSETTA ORT

WHITE HASH WITH POACHED EGGS

Prepare a white sauce with one tablespoonful butter, one tablespoonful flour, one-half teaspoonful salt, one-fourth teaspoonful white pepper, and one cup milk. Season one pint chopped lamb with salt, pepper and onion juice and add it to the sauce. Melt one teaspoonful butter in a frying pan, turn the pan so that the bottom and sides may be greased and pour the hash into it. Cook slowly for ten minutes, turn out on a heated platter, spread smoothly, and garnish the top with poached eggs and a little finely chopped parsley.

MRS. ROSETTA ORT

CHEESE

CHEESE SOUFFLE

Cook together one tablespoonful of flour and one tablespoonful of butter until they bubble, then add one-half cup milk. Stir constantly until thick. Then beat in two tablespoonfuls grated cheese, salt and pepper, remove from fire. Add beaten yolks of two eggs. Last add whites of two eggs beaten stiff. Stir into buttered pudding dish. Set into hot oven. As soon as it is a golden brown it is done.

MRS. T. L. McMILLAN

SCALLOPED CHEESE

Take three slices of bread well buttered, first cutting off the brown outside crust. Grate fine a quarter of a pound of any kind of good cheese. Lay the bread in layers in a buttered baking dish, sprinkle over it grated cheese, salt and pepper to taste, mix four well beaten eggs with three cups of milk, pour it over the bread and cheese. Bake in a hot oven as you would bread pudding. This makes an ample dish for four people.

MRS. C. W. MELLEN

SCALLOPED CHEESE

Cut pieces of dried cheese up very fine and put in a dish, add three-fourths of a cup of bread crumbs, beat one egg and add with three-fourths of a cup of milk, season with salt and pepper and butter the size of a walnut, beat all together and bake a nice brown.

MRS. P. J. FOSTER

RAMEQUINS

Four tablespoons grated cheese, two tablespoons butter, one gill of milk, yolks of two eggs, two ounces of dry bread crumbs, one-third teaspoon mustard, cayenne and salt to taste. Whites of three eggs. Put the bread and milk to boil until smooth, stirring often. Add cheese and butter, and remove from the fire as soon as the butter is melted. Add the beaten yolks of the eggs and the seasoning. Let cool a little, then add the stiffly beaten whites. Bake in small china dishes in a hot oven about twenty minutes. Serve at once as they soon fall.

MRS. N. H. HILLER

CHEESE FONDU

One cupful of bread crumbs, very dry and fine, two scant cupfuls of milk, rich and fresh, or it will curdle, one-half pound dry old cheese, grated, three eggs whipped very light, one small tablespoonful melted butter, pepper and salt. A pinch of soda dissolved in hot water and stirred into the milk. Soak the crumbs in the milk; beat into these the eggs, butter, seasoning,

and lastly the cheese. Butter the baking dish, pour the fondue in it, strew dry bread crumbs on the top and bake in a rather quick oven until delicately browned. Serve immediately in the baking dish as it soon falls.

MRS. A. P. TRAUTWEIN

CHEESE SOUFFLE

Melt one tablespoonful of shortening and mix it with one cupful of grated cheese, one cupful of hot milk, one-half teaspoonful of salt, a few grains of cayenne, one cupful of bread crumbs and the beaten yolk of one egg. Cook for about three minutes or until well blended. Remove from the fire and when cold add three teaspoons of Royal baking powder, and fold in the beaten white of the egg. Bake in a greased casserole dish in a moderate oven for about thirty minutes. Serve immediately in the dish in which it was baked, accompanied by bread sticks.

MRS. V. W. HOWELL

WELSH RARE-BIT

Half a pound of cheese, two eggs, a speck of cayenne, a tablespoonful butter, one teaspoonful mustard, half a teaspoonful of salt, half a cupful of cream. Break the cheese in small pieces and put it and the other ingredients in bright sauce pan, which put over boiling water. Stir until the cheese melts, then spread the mixture on slices of toast. Serve immediately.

MRS. J. E. BURR

CHEESE DELIGHTS

Grate two cups of fresh soft cheese, add one tablespoon of butter, one beaten egg, salt and pepper, a little cayenne pepper, one teaspoon mustard, one teaspoon Worcester sauce. Mix all to a paste and pile thickly on squares of bread and top each with a thin slice of bacon. Arrange in a pan and place in a very hot oven for five or ten minutes. Serve each one on lettuce leaf with a spoonful of mayonnaise and a pickle or olive.

MRS. F. G. BROWN

CHEESE PUFFS

Cut slices of bread in half. Butter lightly. Put slice of cheese on each slice, with a touch of Goulard's mustard on each. Butter baking dish and build up in layers. Beat two eggs light. Add one and one-half cups of milk, pinch of salt. Pour over bread and cheese. Bake in oven thirty minutes.

MRS. W. P. CLEAVER

CHEESE PUFFS

Put two tablespoonfuls of butter with one cupful of water on the stove in a sauce pan. Mix four tablespoonfuls of flour, four of grated cheese, half a teaspoonful of salt and one-fifth of a teaspoonful of cayenne and stir the mixture into the boiling

mixture, cook for three minutes beating all the while. Set away to cool. When cold add two eggs unbeaten. Beat for a quarter of an hour. Butter a baking pan and drop the mixture into it, using a heaping teaspoonful for each puff. Bake in a moderate oven for twenty minutes. Serve hot.

MISS JENNIE BUTLER

CHEESE STICKS

One cup grated cheese, one tablespoonful of butter, one-half cup of flour, three tablespoonfuls cold water. Mix together and roll on a board like pie crust. Cut in very narrow strips about seven inches long and bake to a delicate brown in moderate oven.

MISS HATTIE PASCOE

CHEESE WAFERS

One cup grated cheese, one cup flour, one-fourth cup butter, one-half teaspoon salt. Mix all together and roll out thin. Bake.

CHEESE DREAMS

Cut thin slices of bread and remove all crusts. Spread with thin slices of cheese and sprinkle with a little cayenne pepper. Make the same as a sandwich. Remove the water basin and fry in hot butter in the chafing dish.

MRS. L. A. BASSETT

CHEESE BALLS

One cupful of grated cheese, whites of two eggs, pinch cayenne pepper. Beat the whites to very stiff froth, add cheese and cayenne. Shape into little balls, roll in bread crumbs and fry in boiling lard.

MRS. A. P. TRAUTWEIN

COTTAGE CHEESE

Put loppered milk in a granite pan and stir in slowly boiling water until the curd separates. Let stand until cold, then drain in a sieve or cheesecloth until all the water is removed. Mix with cream and season to taste.

HINTS FOR THE HOSTESS

Cream cheese lends itself to garnishing as well as being palatable. Its softness makes it easy to mold in any shape, and it can be mixed with various concoctions into delicious sandwich pastes. For green and white decorations cheese balls may be rolled in chopped parsley. A red combination that is new is cheese balls mixed with small flakes of cold shrimps or lobster. This makes an artistic salad when the balls are served on hearts of lettuce masked in mayonnaise. Both the eye and

the palate are satisfied when cream cheese is mixed to a paste with finely chopped capers and olives stuffed with red peppers. This paste may be spread on the top of thin crackers, on rounds of buttered brown bread, or be served as a salad spread thickly over small red tomatoes cut in half with the cut side up. Have you tried cheese balls rolled in egg and bread crumbs and fried in boiling fat? These balls can be varied by mixing first with sweets or pickles. Chopped candied ginger is a novel combination, also shredded cress or mint. An unusual flavor is used by thinning the cheese with the liquid of chow-chow or cucumber pickle.

SANDWICHES

ROLLED SANDWICHES

Chop the breast of one chicken and as much cold tongue. Add two-thirds of a teaspoonful of celery salt, pinch of cayenne and four tablespoonfuls of mayonnaise dressing. Spread on very thin slices of bread and butter from which the crust has been cut off. Roll as you would a piece of paper. Any sandwiches cut thin enough can be rolled in the same way.

LETTUCE SANDWICHES

Spread thin slices of bread and butter with mayonnaise dressing. Put between the slices from which the crusts have been removed small crisp lettuce leaves. Be sure to trim and shape the sandwiches before putting in the lettuce that it may not be cut.

WALNUT SANDWICHES

Blanch one pound of walnuts letting the boiling water cover them about ten minutes. Then chop very fine, add mayonnaise, to which a little whipped cream has been added. Mix thoroughly and spread on thin bread and butter.

MRS. L. A. BASSETT

DATE SANDWICHES

Cut slices of whole wheat bread as thin as possible, butter them slightly. Chop the dates very fine, spread on the sandwiches and serve.

SAVORY SANDWICHES

Mince hard boiled eggs very fine, spread evenly on neatly cut pieces of buttered bread, add a little grated cheese, salt and pepper.

SALMON SANDWICHES

Chop canned salmon very fine, mix well with mayonnaise dressing and spread on thin slices of bread.

SARDINE SANDWICHES

Chop together six boned sardines, two hard boiled eggs and five olives, add a little of the sardine oil, lemon juice, French mustard and salt. Spread on thin slices of bread.

PEANUT SANDWICHES

Three quarts shelled peanuts rolled and mashed very fine, one cup weak vinegar, one cup butter, three teaspoons flour, two teaspoons mustard, two large tablespoons sugar, salt to taste. Mix flour, mustard and butter together, heat the vine-

gar and pour it slowly over the mixture, then boil, stirring constantly, five minutes. Remove from the stove and add yolks of two eggs well beaten, then pour over the peanuts. Spread the bread using no butter. This will make 110 sandwiches quite small.

MRS. S. N. BRIGGS

EGG SANDWICHES

Six hard boiled eggs. Mash the yolks and chop the whites very fine. Add three tablespoons melted butter, three table-spoonfuls salad dressing, salt and pepper to taste. Spread between thin slices of bread.

WALNUT AND CHEESE SANDWICHES

Mix one cream cheese with an equal amount of chopped walnuts; add a dash of cayenne, season with salt and moisten with cream. Use for graham sandwiches. This recipe may be changed by adding pimolas to the cheese instead of walnuts.

BOYLSTON SANDWICHES

Mash a Philadelphia cream cheese, add two and one-half tablespoons peanut butter, blend well, add a little salt. Spread graham bread, put together; cut in fancy shape.

MRS. E. A. BRONSON

CHEESE SANDWICHES

Mix soft cheese with one teaspoonful mustard, a dash of cayenne pepper, a pinch of salt, and enough sweet cream so the mixture will spread well between thin slices of bread.

CELERY SANDWICHES

Wash thoroughly, dry and chop fine, celery stalks with an equal quantity of yolks of hard boiled egg. Moisten with thick mayonnaise and spread on thin slices of brown bread.

CELERY AND CHEESE SANDWICHES

Cut some thin slices of brown bread and butter and spread them with cream cheese. Sprinkle a little chopped celery on the top and season with salt and a dash of cayenne pepper.

MINCED HAM WITH CHEESE

One-half pound of minced ham, one-half pound cheese, one small bottle stuffed olives. Put ham, cheese and olives through the food chopper and then mix all with mayonnaise. Spread on thin slices of buttered bread.

MRS. WILBUR K. MORGAN

OPEN CHEESE SANDWICH

To one-half pound of American cheese add one canned pimento and one slice of onion. Put all through food chopper,

very fine, spread on buttered white bread, cut about twice as thick as for ordinary sandwich and cut in any shape desired. Do not cover.

MRS. D. L. BASSETT

FRUIT SANDWICHES

Chop figs very fine, add a small quantity of water and cook until a paste is formed. Add a few drops of lemon juice. Cool and spread on thin slices of buttered bread, sprinkle with chopped peanuts and cover with pieces of buttered bread.

SALAD SANDWICHES

Salad sandwiches may be made by mixing finely ground lobster, chicken, or celery with a little mayonnaise dressing. Covering a thin slice of buttered bread with lettuce leaf or with cress, spread this with the mixture and cover it with another buttered slice.

CLUB SANDWICHES

Butter thin slices of bread; arrange on bread one lettuce leaf, on leaf a thin slice of tongue, spread with mayonnaise, on top of this a thin slice of tomato, spread with mayonnaise, and cover with thin slice of buttered bread.

A TASTY SANDWICH

Mix one-quarter cup of mayonnaise dressing with one-quarter cup of grated horse radish, season with salt. Spread on thin slices of bread and place sliced tomatoes between. Serve very cold.

MRS. M. S. GODSHALL

A RELISH

Saltines covered with cream cheese and a layer of thinly sliced radishes.

RULE FOR MAKING SANDWICHES

For all sandwiches the butter should be creamed before spreading the bread, and the bread should be one day old. All crust should be removed.

CLUB SANDWICHES

On a slice of buttered toast place lettuce leaves, cover with mayonnaise. Add a layer each of bacon, chicken, and tomato. Add more mayonnaise, then lettuce and lastly buttered toast. These may be cut in any shape desired.

MRS. W. G. SCURRY

SANDWICH FILLING

Lettuce, watercress, shrimps, salmon, sardines or oysters may be mixed with French dressing or mayonnaise, and used for sandwich fillings.

SANDWICH FILLINGS

Spread slices of brown bread with grapefruit marmalade, through which is chopped candied ginger. Another good sweet mixture is pineapple preserves mixed with candied cherries. Equally delicious is bar-le-duc and cream cheese, or grated maple sugar and chopped black walnuts. Never use slices of meat in a dainty sandwich. Put the meat through a fine chopper until it is almost a paste. Cold chicken, lamb, duck, and game make a delicious and simple filling by seasoning highly with salt, pepper, and a pinch of cayenne, then moistening with rich cream until the mixture spreads easily. Minced ham or tongue is better when moistened with mayonnaise. Cold fish mixtures can be treated in the same way, but are improved by chopping olives through the dressing.

A good fancy filling is made from cream cheese mixed to a paste, with French dressing, and seasoned with chopped green peppers and slices of olives. Red pepper sandwiches are artistic and appetizing. Use the canned sweet red peppers, chop fine and mix to a smooth paste with mayonnaise.

For a spring sandwich nothing is nicer than water cress, chopped and mixed with French dressing. Put a thick layer of the cress on the bread and cover with thin slices of small red radishes. Equally springlike is the onion sandwich. A rather rich filling is made from snappy cheese thinned with mayonnaise with chopped cream nuts and red peppers stirred in.

PUDDINGS**QUEEN OF PUDDINGS**

One pint of bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs, two tablespoons of butter. Bake until done but not watery. Beat the whites of eggs to a foam, add one cup of sugar and juice of one lemon. Spread over the pudding a layer of jelly, then the whites of eggs. Put in the oven and slightly brown.

MRS. G. A. PLACE

INDIAN PUDDING

Let one quart of milk come to a boil. Add two tablespoons of cornmeal wet in cold milk. Boil until it becomes a gruel, then stir in a piece of butter the size of a small egg. Take two eggs, one-half a cup of sugar; grate in nutmeg to taste. Remove gruel from fire and stir in and bake in a slow oven until brown on top.

MRS. W. BURR

INDIAN PUDDING

Scald one quart of milk and stir into it four tablespoonfuls corn meal. Cook until it thickens, then add a cup of sugar and lump of butter the size of an egg. Take from the fire and add one cup molasses, one teaspoonful cinnamon, a pinch of salt and four eggs well beaten. Pour into a baking dish and bake one hour, then pour over it one quart of cold milk and bake another hour.

INDIAN PUDDING WITHOUT EGGS

One quart equal parts milk and water, three tablespoons corn meal, three tablespoons molasses, one tablespoon butter, one-fourth teaspoon salt, one level teaspoon ginger, one-half cup raisins. Heat half the milk and water, thicken with the corn meal, add other ingredients and let come to a boil. Pour in pudding dish while hot and just before putting in the oven add quickly the cold milk and water, stir but do not thoroughly mix them together. Bake one hour.

MRS. P. BUTLER

SPONGE PUDDING

Into one-half pint boiling milk stir one and one-half teaspoons flour and one teaspoon cornstarch dissolved in a little cold milk. Cook until thick, then add one tablespoon butter. Set aside to cool. Beat two eggs, whites and yolks separately, and beat into the mixture, when cool. Flavor with vanilla. Pour into pudding dish, place in a pan of hot water and bake twenty minutes. Serve hot with hard sauce.

MRS. H. F. CLARK

CREAM MERINGUE

One quart milk, four eggs, four tablespoons flour, three-quarters cup powdered sugar, one-half teaspoon salt, one teaspoon vanilla. Break the eggs and beat well all of the yolks and one of the whites. Add the milk and all but three tablespoons of the sugar. Put the flour and salt into another bowl and pour upon them four tablespoons of the egg and milk mixture. Beat until very smooth and add the rest of the mixture gradually. Cook in a double boiler until it becomes a smooth, thick paste. Add vanilla and pour the custard through a strainer into a pudding dish. Beat the three reserved whites of eggs to a stiff froth, and beat gradually into them the three remaining tablespoons of sugar, spread upon the top of the pudding rather roughly. Place in a moderate oven, cook twenty minutes with oven door open. Serve cold.

MRS. E. L. BEVAN

HANOVER PUDDING

One cup suet, one cup milk, one cup raisins, one-half cup of molasses, three cups of flour, one teaspoonful soda, one teaspoon salt. Boil four hours.

MRS. H. B. JADWIN

SUET PUDDING

+ One cupful of suet chopped fine, one cupful of molasses, one cupful of sweet milk, three cupfuls of flour, two cupfuls of fruit, raisins and currants, nutmeg, salt, one teaspoon soda. Steam three hours.

MRS. A. P. TRAUTWEIN

SUET PUDDING

One cup suet chopped, one cup molasses, one-half cup sugar, one cup milk, one cup raisins, one of currants, one-fourth pound citron, two eggs, flour to make a soft dough, one teaspoon saleratus, spices to taste, to be served with hard sauce. Steam three hours.

MRS. F. E. DENNIS

ENGLISH PLUM PUDDING

One pint of boiled cider or grape juice as you like, one pound raisins, one pound currants, one pound dates, one-fourth pound candied citron, grated rind and juice of two lemons, one quart of suet ground or chopped fine, one quart stale bread crumbs ground very fine, flour enough to make a stiff batter (about three cups), in which sieve salt as you like, one heaping tablespoon each of cinnamon and cloves (cloves a little scant), one grated nutmeg, six eggs, well beaten, mix all thoroughly. Steam or boil five hours. This rule makes six puddings in one pound coffee cans, half full. When you serve cut in desired portions and steam. Will keep a year.

MRS. HARRY B. HILLER

PLUM PUDDING WITH BUTTER

One cupful of molasses, one-half cupful of butter, one cup of sweet milk, one cupful of raisins, two teaspoonfuls of baking powder, cinnamon, cloves and nutmeg, flour enough to make a stiff batter. Steam three hours.

MRS. S. D. BAKER

GRAHAM PUDDING

One cup raisins, seeded and chopped, one cup molasses, one teaspoon soda, dissolved in one scant cup sweet milk, one-half teaspoon of salt, two cups graham flour. Steam three hours.

MRS. JOHN AMMERMAN

GRAHAM PUDDING

One cup of molasses, two cups of graham flour, one cup sour milk, one cup each of raisins and currants, one tablespoon butter, one-half nutmeg, one teaspoon cinnamon, one teaspoon soda, one egg. Mix well together. Steam three hours. Serve with liquid sauce.

MRS. W. SHANNON

BLACK PUDDING

One egg, one cup molasses, one teaspoon ginger, one teaspoon soda in two-thirds cup boiling water, one and one-half cups flour, salt. Steam one and one-half hours. Sauce—One cup sugar, one egg, beat light, and add one quarter cup butter. Beat one cup cream and add to the above mixture. Flavor with vanilla.

MRS. H. F. CLARK

SAUCE FOR SAME

One-half cup butter, one cup sugar, put in double boiler and let cook until very hot, remove from stove, still leave standing in the water, beat with dover beater at least five minutes, then add one egg well beaten and heat again very well. Let this cool, and when cold beat again and then add one-half pint cream beaten stiff and teaspoon vanilla. Serve plenty of it with the pudding.

MRS. MALLORY P. SPENCER

BROWN BETTY

Butter small sized pudding dish, cover bottom with a layer of bread crumbs, then a layer of sliced apples, sprinkled with sugar, small pieces of butter, and a slight sprinkling of nutmeg. Continue this until the dish is filled, putting bread crumbs on top. It requires about an hour to bake.

MRS. GEORGE COUCH

BROWN BETTY

One egg, one cup of molasses, one and one-half cups of flour, one teaspoon soda, pinch of salt. Steam one hour and serve with whipped cream.

MRS. RALPH PENGELLY

BIRD'S NEST PUDDING

Grease a pudding dish and cover the bottom with quartered apples. One pint of flour, one-half pint of milk, one egg, three tablespoonfuls of melted butter, one tablespoonful of sugar, a little salt, two teaspoonfuls of baking powder. Pour this over the apples and bake one hour. Serve with sauce.

MRS. ALFRED PASCOE

APPLE TAPIOCA PUDDING

One cup tapioca, one and one-half cups sugar, about nine apples. Cover the tapioca with hot water, let stand one hour, salt to taste. Pare and slice the apples, and put a layer about an inch thick in pudding dish, then put on a layer of the tapioca, sprinkle with part of the sugar and a little nutmeg and so on until dish is filled, having apples on top. Bake about one and one-half hours. Eat with cream.

APPLE CRISP

Eight apples sliced, one teaspoon cinnamon, one-half cup water, one cup sugar, three-fourths cup of flour, seven table-spoons butter. Butter a casserole and fill with apples, water and cinnamon mixed. Work in remaining ingredients until crumbly. Spread over apples. Bake 30 minutes. Serve with whipped cream, lemon sauce or maple syrup.

MRS. A. R. KASSANDER

DUTCH APPLE PUDDING

Mix one pint of flour, one-half teaspoon salt, one-half teaspoon of soda, one teaspoon cream of tartar; rub in one-fourth cup of butter; beat one egg and mix it with one scant cup of milk; then stir this into the dry mixture. Spread half an inch thick on a shallow baking pan. Core, pare, and cut four or five apples into eighths; lay them in parallel rows on top of the dough, the sharp edge down, and press enough to make the edge penetrate slightly. Sprinkle two table-spoons of sugar over the apple. Bake twenty or thirty minutes in a hot oven. Serve hot with lemon sauce.

MRS. MILO FELTS

APPLE PUDDING

Butter well the pudding dish. Three good sized apples pared and quartered and sprinkled with sugar, one tablespoon of butter, one-half cup of sugar, one-half cup of milk, one egg, one heaping teaspoon of baking powder, and flour to make a stiff batter. Pour over apples and bake slowly.

MRS. GEORGE COUCH

ROLLED APPLE PUDDING

Mix one pint of flour, two teaspoonfuls of baking powder, half a teaspoonful of salt, two table-spoons of sugar, rub into this mixture one table-spoonful of butter, then stir in one cupful of

milk. Sprinkle a moulding board with flour and turn the dough upon it, roll until it is a quarter of an inch thick. Spread with two table-spoonfuls of butter and sprinkle one-third of a cupful of sugar over it, then spread with three pints of chopped apples, grate a quarter of a nutmeg over it, and then sprinkle with one-half cupful of sugar. Roll up the same as jelly cake and cut into pieces about an inch and a half long. Butter a cake pan, place the pieces of the roll on end in the pan and bake for half an hour in a moderate oven.

MISS ALICE BUTLER

STEAMED APPLE DUMPLINGS

One quart flour, one-fourth pound lard, one teaspoon salt, one teaspoonful baking powder sifted in the flour, cold water enough to make a tolerably stiff paste. Roll out, cut into squares, put in the middle of each a fine juicy apple pared and cored. Fill each cavity with sugar, a little nutmeg or cinnamon and a piece of butter. Close the paste, tie up in cloths and boil one hour. Serve with cream and sugar.

MRS. J. J. THOMPSON

CREAM TAPIOCA PUDDING

Cover three table-spoons of tapioca with water and let it stand over night. The next morning add one quart of milk, small pieces of butter, a little salt and boil. Then add the yolks of three eggs, one cup of sugar, three table-spoons of cornstarch; boil all to a very thick custard. When cool cover with the whites of eggs, flavor with vanilla.

MISS LENA BRONSON

TAPIOCA CREAM

Five dessert-spoonfuls tapioca, one quart milk, one pint cold water, three eggs, one teaspoon vanilla, one cup sugar, a pinch of salt. Soak the tapioca until soft. Let the milk come to a boil, add the tapioca, the water in which it was soaked and a good pinch of salt. Stir until boiling hot and add slowly to the beaten yolks and sugar. Boil until it thickens. Pour into a bowl, stir gently into this mixture the stiffly beaten whites. Flavor and set aside to cool. Fresh fruit may be added, if used cover with sugar a short time before adding.

MRS. C. R. SMITH

CREAMED COCOANUT PUDDING

Put a pint of milk in a farina boiler to heat. Moisten four even table-spoonfuls of cornstarch and add to the milk; cook and stir until thick and smooth, add half cup of sugar, take from the fire, and stir in hastily two cups of chopped cocoanut and the well beaten whites of four eggs. Turn into a pudding mould and stand away to harden. Make a custard from the yolks of the eggs and a pint of milk, sweeten and flavor. Serve the pudding very cold with custard poured around it.

MRS. W. G. SCURRY

FRENCH COCOANUT PUDDING

One quart of milk, three tablespoonfuls of cornstarch, the yolks of four eggs, half a cupful of sugar and a little salt; put part of the milk, salt and sugar on the stove and let it boil, dissolve the cornstarch in the rest of the milk, stir into the milk and while boiling add the yolks and a cupful of grated chocolate. Flavor with vanilla. Frosting: The whites of four eggs beaten to a stiff froth, half a cupful of sugar, flavor with lemon, spread it on the pudding, and put in the oven to brown. Then put on grated cocoanut.

MRS. C. F. ROSE

ORANGE PUDDING

Slice six oranges, sprinkle with sugar, and place in a dish intended for the table. Take one pint of milk, put on the stove to boil, add one tablespoon of cornstarch dissolved in a little cold milk, mix the well beaten yolks of two eggs with the cornstarch and stir briskly into the boiling milk, add three table-spoons of sugar and pour over the oranges.

MRS. JOHN KASE

LEMON PUDDING

One pint of bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs, grated rind of one lemon, little salt. Stir like cake. Beat whites of eggs with one cup of sugar, add juice of the lemon and spread over the top. Brown.

MRS. A. NILES

TAPIOCA PUDDING

One quart of milk, two tablespoonfuls of instantaneous tapioca, two eggs, a pinch of salt and flavor. Scald milk, sprinkle in the tapioca and let scald for five minutes. Beat the yolks of eggs and add sugar to suit taste, stir in the milk and scald a few minutes, then beat in beaten whites of eggs and flavor.

MRS. C. W. JOHNSON

LEMON TAPIOCA MERINGUE

One-half cup of tapioca soaked in water on the range, keep adding water until sufficiently swelled, also one teaspoonful of salt, the rind and juice of one lemon, a scant cup of sugar, one tablespoonful of butter, the yolks of two eggs well beaten, using the whites for meringue. Place it in the oven, letting it boil up once, then add the meringue which is made of the whites beaten very stiff, with a small one-half cup of sugar. Return to the oven to brown.

MRS. M. L. CRANE

CHOCOLATE TAPIOCA PUDDING

Soak one cup of tapioca over night, in the morning drain, and put on a slow fire with a cup and a half of milk, one cup of sugar, a little salt, one-eighth of a cake of Baker's chocolate,

stir and boil slowly for about ten minutes. When cold flavor with a teaspoon of vanilla. Serve with cream.

MRS. C. E. DOWNING

SNOW PUDDING

One pint of boiling water, one-half pint of milk, a little salt and let boil; two tablespoonfuls of cornstarch in a little cold water and add to the boiling water and milk, one tablespoonful of sugar, add the beaten whites of two eggs, flavor with vanilla. Sauce: One pint of milk, yolks of two eggs, one teaspoonful of cornstarch, one-half cup of sugar, flavor with lemon.

MISS L. M. BRONSON

SNOW PUDDING

Dissolve two cups of sugar, one-half box of gelatine, and juice of one lemon in one pint of boiling water; strain into a dish, and when nearly cold, add beaten whites of three eggs to the mixture. Put on ice till cold. This is to be served with the following sauce: Yolks of three eggs well beaten with a large tablespoon of butter, a little salt and one teaspoon of cornstarch. Flavor with lemon and add to one pint of boiling milk.

MRS. GEORGE COUCH

SNOW BALLS

Cream one-third cup of butter and one-half cup of sugar; add two-thirds cup of milk. Sift together one-half cup of cornstarch, one cup flour, two teaspoons baking powder and a pinch of salt, lastly add well beaten whites of two eggs. Steam in small cups thirty minutes, then roll in powdered sugar and serve hot with crushed fruit sauce.

MISS HATTIE PASCOE

STALE BREAD PUDDING

Take stale bread and moisten with milk. Add raisins and currants to taste, four eggs, four tablespoonfuls sugar and little nutmeg. Sprinkle the top with cinnamon. Bake about three-quarters of an hour.

MRS. W. W. BRONSON

BREAD PUDDING

Soak one pint of fine crumbs in a pint of milk until soft, add three table-spoons of cocoa dissolved in a little water, three well beaten eggs, one-half cupful of granulated sugar, another pint of milk, set the pudding dish in a pan of hot water and bake one hour. Serve with whipped cream flavored with vanilla.

MRS. B. H. WILLIAMS

BREAD AND BUTTER PUDDING

Spread slices of bread with butter. Take canned blackberries and have boiling hot. First put a layer of bread and butter in the dish, then a layer of berries, and so on until the dish is

filled. Then take whites of two eggs, beat stiff, add four teaspoonfuls of powdered sugar. Spread over the top and brown. Serve cold with plain cream. Delicious.

MISS GRACE HUMPHREY

CARAMEL BREAD PUDDING

Four cups milk, two eggs, one-half cup sugar, two-thirds cup sugar, two cups stale bread crumbs, one-half teaspoon salt, one teaspoon vanilla. Caramelize one-half cup sugar, and add with scalded milk, in double boiler. When caramel is dissolved, add bread crumbs and let soak twenty minutes. Beat eggs, add with the two-thirds cup sugar, turn into buttered dish, bake in moderate oven until firm (about one hour), serve with whipped cream flavored and sweetened.

MRS. MALLORY P. SPENCER

POOR MAN'S PUDDING

One cup suet, chopped fine, three cups flour, one cup molasses, one cup sour milk, one teaspoon soda, a little salt and nutmeg. Steam two hours. To be eaten with sauce.

MRS. C. G. EVANS

ARROWROOT PUDDING

One large cupful of new milk, two teaspoonfuls of sugar, a little salt, one teaspoon of arrowroot rubbed smooth with a little cold water, add to the milk and scald ten minutes or until thick, flavor.

MRS. C. W. JOHNSON

CRACKER PUDDING

One quart of sweet milk, one-half cup sugar, yolks of three eggs, five crackers broken up, one teaspoon vanilla. Bake. Use the whites of the eggs for a meringue.

MRS. G. W. REYNOLDS

GRAPE NUT PUDDING

One pint milk, one cup grape nuts, pinch of salt, one egg and one yolk, one-half cup of raisins. Bake and serve hot with the following sauce: Three tablespoons of melted butter, one-fourth teaspoon vanilla, enough brown sugar to make a hard sauce, then add the beaten white of one egg and a pinch of salt.

MRS. W. A. MANVILLE

COTTAGE PUDDING

One cup of sugar, two tablespoonfuls of melted butter, one cup of milk, one egg, one pint of flour, two teaspoonfuls baking powder. Bake about forty minutes and serve with liquid sauce.

MRS. A. PASCOE

PUFF PUDDING

One pint milk, one pint flour, two eggs, little salt. Bake in a square tin one-half hour. Sauce for pudding: One-half cup of

sugar, one-half cup of butter creamed, and one raw egg creamed with it.

MRS. WM. BARNES

HONEY COMB PUDDING

One-half cup flour, one-half cup sugar, one-half cup milk, one-half cup butter, one-half cup molasses, four eggs, one teaspoon soda. Mix flour and sugar together. Have the milk warm enough to melt the butter, add the beaten eggs and last of all the molasses and soda. Bake twenty minutes and serve with whipped cream.

MRS. G. S. KIMBALL

CREAMY PUDDING

Butter a two-quart pudding dish, and put into it a quart of new or unskimmed milk, two tablespoonfuls each of pearl tapioca, well washed rice and sugar, one-half a teaspoonful of salt and quarter of a nutmeg grated. Let them soak on the back of the stove an hour or more. Bake one hour in a very moderate oven and stir it up from the bottom, but not from the edges, several times during the first half hour, then add one heaping tablespoonful of butter. When done it should be soft and creamy rather than brown or dry. Serve with cream and mild flavored jelly beaten together in equal proportions.

MISS S. L. MILLER

CHOCOLATE SPONGE PUDDING

Beat lightly two eggs, add one cupful of sugar and beat for three minutes more. Then add one cupful of flour, into which has been sifted one teaspoonful of baking powder. Stir well and add a half cupful of boiling water, season with one teaspoonful of vanilla extract, pour into a square pan and bake in a moderate oven. When cool cut in two-inch squares and pour over a cream made as follows: Place in a double boiler one pint of milk, and when hot stir in half a cupful of sugar, into which has been mixed one tablespoonful of cornstarch, a bar of unsweetened chocolate, grated fine, and small lump of butter. Stir until smooth and pour over the squares of cake.

MRS. C. E. DOWNING

CHOCOLATE PUDDING

One-half cup of sugar, one tablespoonful of butter, yolks of two eggs, one-half cup of milk, one cup of flour, one teaspoon of baking powder, two squares of melted chocolate. Steam one hour. Sauce for pudding: Beat the white and yolk of one egg separately, then put together, add one cup of confectionery sugar, and flavor with vanilla or lemon, then add one cup of whipped cream.

MRS. F. G. BROWN

CHOCOLATE PUDDING

Cook one pint of milk, one pint of bread crumbs, five tablespoons of grated chocolate, and one-half cup of sugar for a few minutes. Take from the fire and add three well beaten yolks of eggs. Bake in a pudding dish fifteen minutes. Make meringue of whites of eggs and three tablespoons of sugar, spread over pudding and brown. Serve cold with cream.

B. H. G.

STEAMED CHOCOLATE PUDDING

One-half cup sugar, one large tablespoon of butter, one egg, one-half cup of milk, one cup of flour, one teaspoon of baking powder, one square chocolate melted. Mix well, cream butter and sugar, add chocolate, milk, flour, baking powder and beaten egg, flavor with vanilla. Sauce: Beat two eggs and one cup of sugar in a bowl. Place bowl in a pan of hot water and cook ten minutes, flavor with vanilla.

MRS. W. A. MANVILLE

CHOCOLATE PUDDING

Two eggs, one cup sugar, three tablespoons butter, two cups flour, one-eighth cake chocolate, two teaspoons baking powder, one-half cup cold water, little salt. Steam in cups one hour. Serve with whipped cream.

MRS. F. E. DENNIS

CHOCOLATE PUDDING

One-half cup sugar, one tablespoon butter, yolks of two eggs, one-half cup milk, one cup flour, one teaspoonful baking powder, two squares melted chocolate. Steam one hour. Sauce: Whites of two eggs (beaten), one cup confectionery sugar, one-fourth cup melted butter, vanilla.

MRS. R. W. WARD

DELICATE PUDDING

One cup sugar, one cup sweet milk, one egg, butter the size of an egg, one cup of raisins, two teaspoons baking powder, flour enough to make stiff as cake, steam two hours. You may use canned cherries or fruit with the syrup strained off for this in place of raisins.

MRS. F. A. BELL

RICE PUDDING

Small half cup of rice, one cup of sugar, little salt, half cup raisins, small lump of butter, little nutmeg and one quart of milk. Bake slowly about two hours, stirring occasionally until last half hour, then brown.

MRS. D. SCURRY

CHERRY PUDDING

One-half cup of sugar, two eggs, one tablespoonful of shortening, two teaspoons baking powder, flour enough to make a stiff

batter. Stir in as many cherries as possible. Bake or steam one and one-half hours. Berries of any kind may be used.

MRS. F. E. DENNIS

STRAWBERRY PUDDING

Cream together one and one-half cups sugar, one tablespoonful butter and the yolks of five eggs. Then add two cups fine bread crumbs and one quart of sweet milk. Flavor with vanilla. Bake in oven until custard sets. Spread with mashed strawberries and a meringue made of the whites of eggs. Brown a delicate color.

MRS. C. G. EVANS

CHERRY PUDDING

Put pitted and sweetened cherries an inch deep or so in the bottom of a pudding dish. Take one cupful of sugar, beaten to a cream with two teaspoonfuls of butter, add one egg, one cupful of milk, two cupfuls of flour and two teaspoonfuls of baking powder. Mix well, flavor with nutmeg or lemon. Pour over the cherries and bake. Serve with cream. Apples or berries may be used instead of cherries.

MRS. E. M. PUGH

OLIVER TWIST RAISIN DUMPLINGS

Soak a cup of raisins in as much boiling water, after washing thoroughly. Make a dough of two cups of flour sifted with a level teaspoon of saleratus and a pinch of salt. Rub in four tablespoons of lard and mix in a little at a time, enough buttermilk to make a stiff dough. Roll rather thin, cut in rounds larger than for cookies, place a heaping teaspoon of raisins in center with a dot of butter. Bring edges over top and pinch together. Lay in a baking pan and pour around one cup of boiling water in which has been dissolved three-fourths of a cup of sugar, adding four tablespoons of vinegar. Bake slowly to a light brown. Serve with thin cream or milk.

MRS. M. F. WILLIAMS

PEACH PUDDING

Six large peaches, one pint of flour, one egg, one-half teaspoon salt, three-fourths cup of milk, butter the size of an egg, one large teaspoonful of baking powder. Rub the butter into the flour, then add the salt and baking powder. Pare the peaches, cut them in halves and take out the stones. Beat the eggs until light; add it to the milk and pour this into the flour. Give a thorough beating and pour into a greased baking pan. Have the batter about one inch thick, put the peaches over this, the stone side up. Fill the hollow places with sugar, and bake in a quick oven thirty minutes. Serve hot with sugar and cream.

MRS. J. S. NILES

FIG PUDDING

One pound figs chopped fine, two cups fine bread crumbs, two cups milk, five eggs, two cups suet chopped fine, a little nutmeg, two cups sugar. Pour into a mould and steam four or five hours.

MRS. H. B. BRIGGS

HUCKLEBERRY PUDDING

Dissolve one teaspoon of soda in a little boiling water, and beat thoroughly into one cupful of molasses. Add one and one-half cupfuls of flour, one egg, one pint of berries. Bake like ginger cake, serve warm, with either hard or foam sauce.

MRS. AUGUSTA BAKER

CANNED FRUIT PUDDING

One-half cup sugar, piece of butter the size of an egg, one egg, one cup milk, two teaspoonfuls baking powder, flour to make a soft dough. Take one can berries or cherries, drain off the juice. Put the fruit in bottom of a buttered pudding dish, and pour dough on top and bake. For Sauce: Take the juice, heat to boiling. Add small piece of butter, little sugar if necessary, two teaspoonfuls flour mixed with a little water.

MISS S. L. MILLER

PRUNE PUDDING

One pound stewed prunes, whites of four eggs, one cup of sugar. After the prunes are stewed, drain off the juice, remove the stones and cut up fine. Beat the eggs very stiff, add the sugar very gradually, beating all the time. Then stir in the prunes. Bake twenty minutes. Serve cold with whipped cream, flavored with vanilla.

MRS. M. A. HARRISON

PRUNE PUFF

One-half pound prunes stewed soft in one-half pint boiling water, remove stones, and strain through a colander. Let cool before using. Whites of five eggs beaten stiff. Then beat the prunes in the eggs, a little at a time, one-half teaspoon of vanilla, sugar to taste. Bake in a buttered dish in a slow oven until a light brown. Take out of the dish when cold and serve with whipped cream.

MRS. W. A. MANVILLE

PRUNE PUDDING

One envelope granulated gelatine, one cup cold water, two and one-half cups prune pulp, four tablespoons lemon juice, one cup sugar, whites of two eggs beaten stiff. Soak gelatine in cold water a few minutes. Put prune pulp, lemon juice, and sugar in sauce pan and bring to the boiling point, stirring

constantly, add soaked gelatine, stir until cool, when mixture begins to thicken fold in whites of eggs. Turn into wet mould and sprinkle with chopped nuts.

MRS. HARRIET M. PASCOE

NUT PRUNE SOUFFLE

One-half pound prunes, two cups cold water, one cup sugar, one-inch piece stick cinnamon, one and one-half cups boiling water, one-third cup cornstarch, one tablespoon lemon juice, whites of two eggs, one-half cup nut meats. Wash and soak prunes in cold water one hour, then boil until soft, stone and add sugar, cinnamon, boiling water and simmer ten minutes, dissolve cornstarch in cold water enough to pour, add prunes and cook five minutes, remove cinnamon and add lemon, add whites of eggs beaten stiff and nut meats broken in pieces, mould. Serve with whipped cream or custard.

MRS. R. E. TIFFANY

PRUNE DESSERT

Cook large prunes until soft, pit and fill with marshmallows while warm, roll in confectioners' sugar and walnut meats. Serve with whipped cream, or cut marshmallows and prunes, sprinkle with sugar and nuts. Serve with whipped cream.

MRS. W. R. MOON

RAISIN PUFFS

Two eggs, one-half cup butter, one cup sweet milk, one cup chopped raisins, two cups flour, one tablespoonful of sugar, three teaspoonfuls baking powder. Steam in ten jelly glasses twenty minutes. Serve with hard sauce.

MRS. R. MANVILLE

FRUIT PUFFS

One cup flour, one heaping spoonful of baking powder, pinch of salt and enough milk to make a soft batter. Put a little of the batter in cups, then a little jam or jelly, and then more batter. Steam twenty-five minutes. This will make four cups.

MRS. MAURICE G. WATT

POP OVERS

One egg, white and yolk beaten separately, one cup sweet milk, one cup flour. Bake thirty minutes in a moderate oven in well greased cups or pop-over bowls. Serve hot with hard sauce.

MISS HATTIE M. PASCOE

PEACH SHORTCAKE

One pint of flour, two teaspoonfuls of baking powder, little salt, sift together, then add one-fourth cup of shortening. When well mixed add one-half pint of sweet milk. Roll about an inch thick and put it in a round pan. Bake like hot biscuit and when done cut through it with a sharp knife, making two

layers, but do not separate. Make a meringue with the whites of two eggs and one-fourth cup of sugar, spread over the top, return to the oven and brown lightly. When done remove the top layer carefully, spread with a little butter and then put on plenty of peaches sliced thin and sugared. Put on the top and serve with whipped cream.

MRS. A. W. REYNOLDS

STRAWBERRY SHORTCAKE

Make the crust as for peach shortcake. When baked split in two and put strawberries mashed and sweetened, between the two layers and on the top.

SHORT CAKE

One and one-half cups pastry flour, one-fourth cup of milk, one tablespoonful butter, one-half teaspoonful salt, two teaspoonfuls baking powder, two tablespoonfuls sugar. When all mixed divide in two parts. Roll first part to fit the pan, brush over with melted butter. Then roll second part and put on, brush this with milk and bake.

MISS BRIDGET PADDEN

SWEET SHORTCAKE

One cup milk, one egg, one-half cup sugar, one tablespoonful butter, one teaspoonful baking powder, flour to make the consistency of cake. Bake in two tins and put together with sweetened strawberries.

MISS S. L. MILLER

RICE AND PEACH PUDDING

Boil one-half cup rice (previously soaked in cold water for one hour) in plenty of water. When barely tender drain. Put in a double boiler, add enough milk to cover and cook slowly until the milk is absorbed. Take from fire, add one cup sugar, one tablespoonful butter and two well-beaten eggs. Put a half-inch layer of this in a buttered dish, add a layer of halved peaches, and continue until the dish is full. Bake twenty minutes in a hot oven if the peaches are canned, forty minutes if they are fresh. Serve with "Maryland Sauce."

MARYLAND SAUCE

Cream well two tablespoonfuls butter, four tablespoonfuls brown sugar, and yolks of two eggs. Add one-half cup peach syrup and a small piece of cinnamon bark. Stir over hot water until it thickens.

MRS. ROSETTA ORT

PUDDING SAUCES

CREAMY SAUCE

One egg, one tablespoon of flour, one cup of sugar, piece of butter size of walnut, pinch of salt; one cup of boiling water. Beat the egg light and add sugar and flour, pour the boiling water over and let it come to a boil. When cool add one teaspoonful of vanilla.

MRS. G. W. REYNOLDS

LEMON SAUCE

Two cups of water, one cup of sugar, let this come to a boil and add three teaspoons cornstarch, yolks of two eggs, juice and rind of one lemon, one teaspoon of butter and a pinch of salt. Beat all together and pour this custard over the beaten whites and stir a little.

MRS. B. S. EMORY

LEMON SAUCE

Two cups hot water, one cup sugar, grated rind and juice of one lemon, tablespoon butter and three heaping teaspoons cornstarch. Add the butter and lemon just before serving.

MRS. MILO FELTS

FOAMY SAUCE

One tablespoon cornstarch, two of sugar, yolk of an egg, beaten together and mixed with a little cold milk, then stirred into boiling milk and water about one pint, little salt and flavoring. Beat the white stiff, put in a bowl and add slowly the boiling custard, beating constantly.

MISS SADIE MILLER

GOLDEN SAUCE

Beat one-third of a cupful of butter to a cream, and gradually beat into it a cupful of powdered sugar. Add the unbeaten yolks of three eggs and after beating the mixture vigorously, add one teaspoon of vanilla extract. Have the whites of the eggs beaten to a stiff froth, and stir them into the beaten mixture. Set the bowl in a pan of boiling water, and stir constantly for five minutes. Use at once.

MISS JENNIE BUTLER

CHOCOLATE MARSHMALLOW SAUCE

This sauce is delicious to serve with any kind of cake, cottage pudding or ice cream. Melt two level tablespoonfuls of butter in a saucepan, add one scant tablespoonful of flour and a pinch of salt and mix until smooth, then add slowly one cupful of hot water and stir constantly until the sauce thickens and boils. Mix in one square of grated unsweetened chocolate and four level tablespoonfuls of sugar; stir until dissolved, remove from the fire and add one tablespoonful of vanilla extract

and twelve fresh marshmallows that have been cut into shreds. Serve immediately, after beating well.

SOUR SAUCE

One tablespoon butter, two of sugar creamed together, stir in one tablespoon (heaping) of cornstarch or flour, a pinch of salt. Stir into this mixture, boiling water, a little at a time until it is the consistency of sauce. If it does not thicken easily it may be set on stove and allowed to boil up. Flavor with one teaspoon lemon and two tablespoons of vinegar.

MISS SADIE MILLER

HARD SAUCE

One-half cupful of butter, one and a half cupfuls of powdered sugar. Cream butter with sugar, add one egg and one teaspoon vanilla. Beat all together until light.

MRS. AUGUSTA BAKER

HARD SAUCE WITH FRUIT

Two cups of pulverized sugar, one cup of butter, cream until very light. Then add one cup of canned fruit—cherries, pineapple, strawberries, or peaches. Use about half fruit and half the fruit juice.

MRS. J. E. BURR

VANILLA SAUCE

Mix one tablespoonful of flour with one-half cup of sugar, pour over it one-half pint of boiling water. Stir constantly until it boils, then pour it slowly over one well beaten egg, add one teaspoonful of vanilla.

MRS. H. B. BRIGGS

LIQUID SAUCE

One pint boiling water, a piece of butter the size of an egg, sugar and flavoring to suit taste. Thicken with one heaping teaspoonful of cornstarch.

MRS. C. G. EVANS

PUDDING SAUCE

The white of an egg beaten stiff, beat in one-half teacup of sugar, then add the yolk well beaten. Flavor. Just before sending to the table add two tablespoonfuls of boiling water.

MRS. M. O. ABBEY

CRUSHED FRUIT SAUCE

Cream together one and one-half cups powdered sugar, one-third cup of butter, the yolk of one egg, gradually add one cup crushed strawberries. Serve very cold.

FRUIT SAUCE

Cream together two tablespoons of butter and four tablespoons of maple sugar, or light brown sugar, and the yolks of two eggs. Add one-half cup of pineapple juice or any fruit juice. Stir over hot water until it thickens. Serve also with ice cream.

MRS. F. G. BROWN

PIES

PASTRY

One cup of lard; one quart of flour, a little salt. Sift the flour, add the salt and rub in the shortening. Use enough ice water to hold all together, about one cup, handling as little as possible. Roll from you. This will make three pies.

MRS. ALFRED PASCOE

PASTRY WITH BAKING POWDER

One and one-half cups flour; little salt, one-half teaspoon baking powder, one-third cup lard. To be used for cocoanut, lemon, pumpkin and berry pies.

PUFF PASTE

One pound butter, one pound flour, wash the salt out of the butter, mix the flour with a little ice water, and salt, roll on the board and fold in the butter; roll very thin and keep cool.

HOT WATER PIE CRUST

One and one-half cups flour sifted, with a pinch of salt and a pinch of baking powder. Fill measuring cup half full of shortening, then pour in boiling water until cup is three-fourths full. Let this melt and add to the flour. Use accurate measure and it will make one two-crust pie. Flour the board well and roll as other pie crust.

MRS. R. E. TIFFANY

MINCE MEAT

Chop fine five and a half pounds of lean meat and one and a half peck of apples. Add to these two quarts of molasses, four pounds brown sugar, one pound butter, one-quarter pound cinnamon, two tablespoonfuls cloves, one tablespoonful of pepper and salt, one nutmeg, one cup vinegar, one pint boiled cider, also one pound each of raisins and currants boiled and chopped fine. Boil one hour and put in cans.

MRS. JOHN WATT

MINCE MEAT

Three bowls of chopped beef, six bowls of apples, one bowl of suet, juice of three lemons, one tablespoonful allspice, one-half teaspoonful black pepper, three tablespoonfuls cinnamon, two tablespoonfuls cloves, two nutmegs, one tablespoonful salt, one-half pint boiled cider, two bowls raisins, two bowls currants, citron, two quarts syrup. Work well with hands. Pack in stone jar.

MRS. D. W. HUMPHREY

MINCE MEAT

One quart of chopped beef, two quarts of chopped apples, one pint of chopped suet, two and one-half quarts of sweet cider; one tablespoon of cloves, two tablespoons of cinnamon, one tablespoon nutmeg, two tablespoons of salt, two pounds of currants, one pound of raisins seeded, a little citron, one orange, the grated rind and juice; one lemon, the rind and juice, three pints of sugar, boil slowly two hours, then put in cans. Will keep good for a year.

MRS. C. W. JOHNSON

SUMMER MINCE MEAT

One peck green tomatoes, four pounds brown sugar, four lemons, juice of all, rinds of two chopped fine; two pounds of raisins, two tablespoons allspice, two tablespoons cinnamon, one teaspoon ginger, two cups of finely chopped suet, one cup of boiled cider or jelly, one cup of vinegar, one tablespoon salt. Chop tomatoes, drain, cover with cold water and scald; add sugar, raisins, suet and salt. Cook slowly until done, stirring mixture to keep from sticking to bottom of kettle. Add spices, vinegar and cider or jelly, and can while hot. This amount should fill six one-quart jars.

MRS. H. B. JADWIN

MOCK MINCE MEAT

Four large apples cut in dice, one cup raisins, one cup sugar, one cup water, one teaspoon cinnamon, one-half of cloves, piece of butter, a little vinegar and salt, cook all together until done, take from the fire and when it cools add three or four rolled crackers.

MRS. J. F. HERMES

MOCK MINCE MEAT

One peck of green tomatoes, one-half peck of sour apples, five pounds of light brown sugar, two pounds of raisins, two tablespoons each of cloves and cinnamon, one tablespoon of salt, two teaspoons of nutmeg, a little ginger, one cup of chopped suet, one cup of vinegar, one quart boiled cider, three lemons, leave out rind of one, one orange. Chop both lemons and orange fine. Chop tomatoes, drain, cover with cold water, put on stove and scald. Drain again, then add apples, spices, etc., return to stove and cook one hour or more, then can.

MRS. F. E. BURR

LEMON PIE

Juice and rind of one lemon, one cupful of sugar, one tablespoon of flour, butter the size of a walnut, yolks of two eggs, and one whole egg. Stir all together as for cake and pour over it nearly one pint of boiling milk. Beat the whites of the eggs and stir in after it cools a little, stirring carefully, that the eggs may remain on the top. Bake with one crust.

MRS. C. W. LOWDEN

LEMON PIE

Juice and grated rind of one lemon, one teacup sugar, three eggs, three crackers rolled fine, one-half cup of milk. Line a pie plate with pie crust, pour in the mixture and bake. Have ready the white of eggs beaten to a stiff froth, with three tablespoons of sugar, spread over the top of pie. Put in the oven and brown for a few minutes.

MISS MARY FERREL

LEMON WHIP PIE

Three eggs, four tablespoonfuls lemon juice, one cupful sugar, grated lemon rind. Line a medium-sized pie plate with pastry and bake. Beat the egg yolks until very light; add one-half cupful of the sugar slowly, beating all the time. Cook in a double-boiler until very thick or "jellied." Remove from the heat, and when slightly cooled, add the lemon juice and the grated rind of one lemon. Allow to cool. Meanwhile, to the egg whites beaten stiff, add the remaining half-cupful of sugar slowly, beating constantly. Now fold in the yellow mixture, blending thoroughly. Heap lightly in the baked pastry shell, which has been allowed to cool. Place in a hot oven to brown the top very lightly.

LEMON PIE

One and one-half cups water, let boil, then add three-fourths cup sugar, when this has dissolved add one large tablespoonful cornstarch mixed smooth with a little cold water. Remove from the fire and add the yolk of two eggs, a lump of butter and the juice of one large or two small lemons. Bake crust first then pour mixture on it. Cover with a meringue made with the whites of the eggs and sweetened, and brown lightly in the oven.

MRS. J. D. DAY

LEMON CUSTARD PIE

Line a deep pie pan with a rich crust. Take butter the size of a walnut and one cupful of sugar and beat to a cream, then add yolks of two eggs, one and one-half tablespoonfuls of flour, the grated rind and juice of one lemon. After mixing this well put in one pint of milk, then quickly beat in the beaten whites of the eggs. Pour in the pan and bake in a hot oven.

MRS. JOHN PETHICK

WASHINGTON PIE

One-third cup of butter, one cup of sugar, one egg, one-half cup of milk, one and three-fourths cups of flour, two teaspoons of baking powder, flavor with vanilla. Bake in two layers, and put together with the following custard: Heat one pint of milk, thicken with flour, mixed smooth with a little cold milk. Sweeten to taste, add pinch of salt, remove from the fire, add two eggs and flavor with vanilla.

MRS. R. H. REYNOLDS

CREAM PIE

One cup cream, two tablespoons of cornstarch dissolved in one-half cup of milk, stir into the cream while boiling, remove from the stove and add the yolks of two eggs well beaten, a little salt and one cup of sugar. Line a pie dish with rich paste and bake in a hot oven. When done fill with the cream. Take the whites of the two eggs beaten to a stiff froth with three teaspoons of sugar. Spread over the top and brown lightly.

MRS. JOHN KASE

CREAM PIE

Sieve together three-fourth cups sugar, three tablespoons flour (not heaping), a pinch of salt, mix the above with two well beaten egg yolks, add this mixture to one and one-half cups hot milk in a double boiler, flavor with vanilla, beat thoroughly and pour into a baked crust. Beat stiff the two whites of these eggs, add three tablespoons sugar, and cream tartar the size of a small pea, beat, put on pie and brown in slow oven twenty minutes.

MRS. HARRY B. HILLER

BOSTON CREAM PIE

One and one-fourth cups flour, one cup sugar, one egg, one teaspoon baking powder, one-fourth cup butter (melted). Sift flour, baking powder and sugar together, melt butter in cup, add egg well beaten, then fill cup with milk, and add the dry ingredients. Bake in two layers. Filling: One pint milk, three tablespoons sugar, two tablespoons cornstarch, one egg, a little salt. Cook until thick and spread between the two layers, cover top of cake with whipped cream.

MRS. H. N. LAKE

ORANGE CREAM PIE

Beat thoroughly the yolks of two eggs with one-half cup of sugar; add one heaping tablespoon flour, one even tablespoon of cornstarch dissolved in milk, pour into one pint of boiling milk, and let cook about three minutes; let cool and flavor with extract of orange and pour into a baked crust. Beat the whites of eggs to a stiff froth, add about four tablespoons of sugar and flavor with extract of orange. Spread on top, put in oven and let lightly brown.

MRS. GEORGE COUCH

CUSTARD PIE

Three eggs, one quart milk, a little salt, one-half cup of sugar and a little nutmeg. Make with under crust only, and bake until a silver knife will come out clean when put in the custard.

MRS. A. W. REYNOLDS

COCOANUT CUSTARD PIE

Make the same as custard pie; adding one cup of cocoanut and a tablespoon of butter. Omit the nutmeg.

CUSTARD PIE

Two eggs, one pint milk, pinch salt, one-half cup sugar, one teaspoonful flour, vanilla. Beat eggs, add salt, sugar and flour. Heat milk to boiling point and pour over mixture, put in crust and bake. For cocoanut pie, put cocoanut in crust before adding custard.

MRS. C. W. COLBORN

WASHINGTON PIE

Bake sponge cake in two layers and put together with custard or whipped cream. For the custard use one pint of milk, when hot thicken with flour mixed smooth with a little cold milk. Sweeten to taste, pinch of salt, remove from the stove, add two eggs, flavor with vanilla.

MRS. J. E. WATT

MOCK MINCE PIE

One coffee cup each of bread crumbs, vinegar, water, raisins, sugar and molasses, one-half cup butter, a little salt and pepper, one teaspoon each of cloves, cinnamon and nutmeg. This will make three pies.

MRS. B. H. WILLIAMS

CURRENT CREAM PIE

One and one-half cups fresh red currants, one cup sweet cream, one cup sugar, two tablespoons flour. Bake like custard pie with bottom crust only.

MRS. W. A. MANVILLE

RAISIN PIE

Wash and seed one cup of raisins, place in a double boiler with one cup of water, add one-half cup sugar, one tablespoon vinegar, butter size of a walnut, when hot thicken with one tablespoonful corn starch, mixed smooth with a little cold water. This will make one pie. Bake with two crusts.

MISS EVELYN TELLEP

RAISIN PIE

Take one pound of cooking raisins and boil until very tender, add one cup of sugar, three tablespoons of vinegar, two tablespoons of butter, two tablespoons of flour, one-half teaspoon cinnamon. Enough for two pies.

MRS. M. A. HARRISON

RHUBARB PIE WITH MERINGUE

Take enough rhubarb for a pie, cut in small pieces, cover with boiling water and let stand a few minutes, pour water off, and add one cup of sugar, one tablespoon flour and yolks of two eggs, mix all together. Line deep pie plate with rich crust and fill with the rhubarb and bake till done. Beat the whites of the two eggs, add three tablespoons sugar, then spread on top of the pie and set back in oven to brown.

MRS. GEO. W. HUGHES

RHUBARB PIE

Make the crust with baking powder. Peel the rhubarb, cut in small pieces and pour boiling water over it, letting it drain through a colander. Line a pie pan with the crust and put into it a pint of the rhubarb. Take a cup of sugar in which a teaspoonful of flour has been stirred, a little salt and nutmeg and sprinkle over the rhubarb. Wet the edges before putting on the upper crust and put a little paper funnel in the middle of the top crust for the escape of steam.

RED CHERRY PIE

One cup of pitted cherries, one cup of sugar, one egg, one tablespoon of flour, mixed all together. Bake with a top crust. This recipe is also very nice using rhubarb, currants or gooseberries instead of cherries.

MRS. C. W. J.

PEACH PIE

Line a pie plate with good pastry and fill with peaches peeled and halved. Stir one teaspoonful of flour into one-half cup of sugar and sprinkle over the peaches. If the fruit is not juicy use a few bits of butter. Bake until the peaches are done.

BANANA CREAM PIE

One pint milk, yolks of two eggs, two tablespoons cornstarch, one-half cup sugar, cook in double boiler. Line a pie tin with a rich paste and bake, then slice two large bananas in it and turn over it the cooked cream. Beat whites of two eggs for top and brown in oven. Very nice if eaten fresh.

ARTIE MAE GUINNIP

CRANBERRY PIE

Take ripe cranberries and with a knife split each one until you have a heaping coffee cup full. Put them in a dish and put over them one cup of sugar, one-half cup of water, one tablespoonful of sifted flour, stir it all together and put it into your crust. Cover with an upper crust.

MRS. B. H. WILLIAMS

PINEAPPLE MERINGUE PIE

Mix one-half cup sugar, one-eighth teaspoon salt and two tablespoons cornstarch and slowly add one and one-half cups hot milk. Cook in double boiler until thick and cornstarch is thoroughly cooked (about 40 minutes), pour onto two egg yolks; return to double boiler and cook until the eggs thicken (about three minutes), cool and add one cup well-drained crushed Hawaiian pineapple and one-half teaspoon vanilla. Pour into baked crust and cover with a meringue made of two stiffly beaten egg whites and two tablespoons powdered sugar. Brown quickly in hot oven.

MRS. M. H. PATTEN

ONE CRUST APPLE PIE

Pare and cut in halves tart apples. Fill a pie tin with the apples, sprinkle with sugar and nutmeg, add a little butter and bake with no upper crust in a hot oven.

MRS. C. W. MELLEN

ONE CRUST APPLE PIE

Line a deep baking tin with pastry crust. Cover the bottom with pared and quartered apples. Mix one tablespoon of flour with the required sugar, sprinkle through the apples, leaving some to sprinkle on top. Add enough milk to half cover the apples. Season with cinnamon and butter and bake.

MRS. P. BUTLER

DRIED APPLE PIE

Line a pie pan with rich pastry made with baking powder. Stew dried apples, a few raisins and a stick of cinnamon together until quite thick, mash this through a colander. A pint of this will make one pie to which add some melted butter, little cinnamon and nutmeg and sugar to taste. Pour into the crust and cut narrow strips of the pastry for the top, putting them on about an inch apart.

BOILED CIDER PIE

Six tablespoons of boiled cider, three tablespoons flour, one cup boiling water, one cup sugar, one-half cup raisins, chopped, one tablespoon butter. Cook all together until thick. Line a pie plate with crust. Pour in the hot mixture. Then lay narrow strips of the pastry over the top as in recipe above.

MRS. F. C. LEONARD

PUMPKIN PIE

One cup of grated raw pumpkin, one tablespoonful each of molasses and brown sugar, one egg, salt and ginger to taste. Beat all together and add milk enough to make one pie. Bake with one crust in a slow oven.

MRS. C. W. LOWDEN

PUMPKIN PIE

Make a cream sauce of one rounding tablespoon of butter, and one of flour, and one cup of milk, add one cup of canned pumpkin, two eggs beaten light, one teaspoon salt, one-half cup sugar, a little nutmeg and cinnamon, and one teaspoon of vanilla. Pour in a baked crust, and put in the oven to brown. Serve with whipped cream.

MRS. R. W. WARD

SQUASH PIE

One cup squash or pumpkin, one tablespoonful wheat flour, one egg, a little molasses, and a little sugar, a pinch of salt, a small teaspoonful of ginger, and cinnamon, put in a quart measure and fill up with milk. Bake slow and a long time. Very nice served with whipped cream.

MRS. A. PASCOE

SWEET POTATO PIE

Scrape clean two good sized sweet potatoes. Boil. When tender, rub through the colander; beat the yolks of three eggs, stir with a pint of new milk into the potato, add a teacup of sugar, a pinch of salt. Flavor with fresh lemon, or extract will do; bake as you do pumpkin pie. When done make a meringue with the whites of eggs and powdered sugar. Brown a moment in the oven.

MRS. J. T. PETHICK

CHOCOLATE PIE

One coffee cup milk, two tablespoons grated chocolate, three-fourths cup sugar, yolks of three eggs; heat chocolate and milk together, add sugar and yolks, beaten to a cream, flavor with vanilla; bake with under crust, then spread the well beaten whites with three tablespoons of granulated sugar over the top and set in the oven to brown.

MRS. W. B. EVANS

CHOCOLATE CREAM PIE

Melt two squares of chocolate, add two-thirds cup of sugar, one-third cup of cornstarch, yolks of three eggs, one-fourth teaspoon of salt, and two cups of milk. Cook in double boiler until thick, stirring continually. Flavor with vanilla. Pour into a baked pie crust shell, cover with meringue made by beating whites of eggs until stiff and adding two tablespoons of sugar. Brown in the oven and serve cold. One cup of cocoa may be used in place of chocolate.

MISS MATCHELL, C. C. L., Hackettstown, N. J.

SOUR CREAM PIE

To one cupful of thick sour cream add one cupful of chopped raisins, one cupful of sugar, two eggs, and one-half teaspoonful each of cloves, cinnamon and nutmeg, a pinch of salt. Bake with one crust.

MISS ANNA WOOD

BUTTER SCOTCH PIE

Melt one tablespoon of butter in a pan and add one small cup of dark brown sugar, stir thoroughly. Mix very smooth two tablespoons of flour, the yolks of two and white of one egg with two cups of milk. Add this to the first part and stir until cooked, flavor with one teaspoon of vanilla and salt to taste. Bake in an open crust. Cover with a meringue made with the white of egg beaten stiffly with two tablespoons of sugar and pinch of baking powder, then set in oven to brown.

MRS. GEORGE HUGHES

RICE PIE

Two tablespoonfuls cold boiled rice, two tablespoonfuls currants, yolks of two eggs, two cups milk, nutmeg, sweeten to taste. Use whites of eggs for meringue.

MRS. CHAS. G. EVANS

DESSERTS**ITALIAN CREAM**

One quart milk, one-half cup sugar, one-half box gelatine, four eggs, one teaspoonful vanilla, one-half cup cold water. Cover the gelatine with the cold water and soak half an hour. Put the milk on to boil. Beat the yolks of the eggs and sugar together until light, then stir them into the boiling milk. Stir on the fire half a minute, take from the fire, add the gelatine and vanilla and stand aside to cool. When slightly cool, not stiff, add the whites of the eggs beaten to a stiff froth, turn into a mould and stand away in a cool place to harden.

MRS. W. W. BRONSON

STRAWBERRY OR RASPBERRY SPONGE

One-half box of gelatine, one-half cup of sugar, one-half pint of raspberry juice, four eggs, one pint of boiling water. Cover the gelatine with a half cup of cold water and soak for a half hour, then pour over it the boiling water, add the sugar and stir until dissolved; add the raspberry juice, and strain into a basin; put this basin in a pan of cracked ice or snow to stand until cold and thick, stirring occasionally. Then beat to a stiff froth, add the well beaten whites of the eggs and beat until smooth; turn into a fancy pudding mould to harden. Serve with vanilla sauce.

MRS. E. D. LATHROPE

BANANA CREAM

This is a simple dessert. Peel the fruit and rub it through a coarse sieve, add as much cream as you have fruit and pinch of salt. To one pint of this mixture put two ounces of powdered sugar. Beat with a whip until it is light and frothy. Pile the mixture into glasses and sprinkle powdered almonds on top. In the center of each place a candied cherry.

MRS. E. L. BEVAN

FLOATING ISLAND

One quart of milk, one-half cup sugar, four eggs, one teaspoonful vanilla, one tablespoonful of cornstarch. Put milk on to boil. Beat whites of eggs to a stiff froth. Put them, a few spoonfuls at a time, on top of the boiling milk. Let cook one minute, then remove with skimmer. Beat yolks of eggs, sugar and cornstarch together until light, then stir into the boiling milk. Stir until it thickens, about one minute. Take from the fire, add vanilla. Stand aside to cool, when cold pour into a glass dish. Heap on whites of eggs. Dot here and there with bits of currant jelly, sprinkle with powdered sugar. Serve cold.

MRS. T. L. McMILLAN

VANILLA SOUFFLES

One pint of milk put over fire to heat. Moisten three table-spoons of flour with four tablespoonfuls of cold milk, stir into

the heated milk and stir constantly until it boils, then add yolks of four eggs, remove from fire and add the beaten whites, fill eight custard cups, two-thirds full, and place in a pan of hot water and bake in a moderate oven for fifteen minutes. Serve with vanilla sauce.

MRS. H. B. BRIGGS

STRAWBERRY MERINGUE

One pint of milk, two teaspoons cornstarch, yolks of two eggs, a pinch of salt. Boil milk and stir in while boiling the cornstarch mixed with a little cold milk and the beaten yolks of eggs. Boil together six minutes and pour in the dish in which pudding is to be served. Beat the whites of two eggs stiff, add one-half cup of powdered sugar to them, beat a few minutes more, then stir in one-half cup of fresh mashed strawberries. Spread over the above. Brown in the oven and serve cold. Fresh raspberries may be used instead of strawberries.

MISS GRACE HUMPHREY

PINEAPPLE CREAM

One can pineapple, one-half box gelatine, one cup sugar. Dissolve the gelatine and sugar in juice of pineapple and one cup water. Chop the pineapple quite fine. When the gelatine is thoroughly dissolved, add chopped pineapple and let get nearly stiff, then add one pint whipped cream, mix well and put in moulds to harden. Eat with custard or whipped cream.

MRS. G. S. KIMBALL

CARAMEL CUSTARD IN CUPS

Melt four tablespoons of sugar until a light brown, pour it into six custard cups and shake them quickly, so that the caramel will line them. Beat three eggs without separating, add to them three tablespoons of sugar and then a cup and one-half of cream, mix thoroughly, add a teaspoonful of vanilla and pour the mixture in the cups on top of the caramel, stand them in a pan of hot water, bake for fifteen minutes. Serve cold.

MRS. CHARLES W. MELLE

BAKED CUSTARD

One quart of milk, four beaten eggs, four tablespoonfuls of sugar, little salt, flavor with nutmeg. Bake slowly until a silver knife run down the center of the custard will come out perfectly clean.

MISS HATTIE PASCOE

CUP CUSTARD

One quart milk, two eggs, one-half cup sugar, flavor with nutmeg. Put in cups, set in a pan of water and bake in a slow oven from two to three hours until brown on top.

MRS. W. BURR

CHOCOLATE CUSTARD

One quart milk, one-fourth cake chocolate, two heaping tablespoons cornstarch, three tablespoons sugar, one teaspoon vanilla. Dissolve chocolate in one-half pint of water and boil eight minutes. Let milk come to a boil, pour in the chocolate, add the

sugar and cornstarch, dissolved in a little of the milk, flavor, and pour into a dish in which you wish to serve it. Serve with sugar and cream.

MRS. M. F. WILLIAMS

COFFEE CHARLOTTE

Boil one-half cup of coffee (ground fine) with one and one-half cups of boiling water and one cup of sugar for fifteen minutes. Strain and dissolve one-quarter package of gelatine in the boiling liquid. Set away to cool. Line a mould with sponge cake or lady fingers. Have two quarts of whipped cream and as soon as the coffee syrup begins to thicken pour it through a strainer into the cream and beat until thick, then pour into the mould and put in a cool place.

MRS. MAURICE G. WATT

FRENCH CHARLOTTE

One-fourth box gelatine, one-fourth cup of water, one cup of milk, one pint of cream, one cup sugar, one egg, one tablespoon of vanilla or juice of one lemon, and four grated macaroons. Soak gelatine in cold water for an hour, scald milk, then add sugar, egg and gelatine, after boiling add vanilla or lemon and set aside to cool. Whip cream, add cold custard, turn in moulds and set where it is cool. When ready to serve, sprinkle with the grated macaroons.

MRS. C. W. SEAMAN

CHARLOTTE RUSSE

One pint whipping cream, one-fourth cup sugar, vanilla, one envelope gelatine in one-half cup cold water, fill cup with boiling water, three eggs beaten separately, twelve to eighteen lady fingers, add hot gelatine to egg yolks and sugar, then whites beaten stiff, then cream beaten stiff, line mold with lady fingers, pour in mixture, set in ice box half a day or more.

MRS. MALLORY P. SPENCER

CHARLOTTE RUSSE

Line a deep dish with strips of sponge cake or with lady fingers. Chill and whip one pint of cream to a stiff froth. Sweeten with powdered sugar and flavor with vanilla and pour on the cake.

TAPIOCA FLUFF

Soak two tablespoons of pearl tapioca in one cup of cold water over night. Add the fruit and juice of one-half can of shredded pineapple, three-fourths cups sugar, a little salt and cook until tapioca is transparent. When cold beat stiff one-half pint of cream and add to tapioca, stirring just enough to mix well. Keep on ice until ready to serve.

MRS. F. C. LEONARD

RICE BAVARIAN CREAM

Wash and boil, or simmer, one-half cup of rice in three cups of milk until soft. Add one-half cup of sugar, one-half teaspoonful salt. Soak one tablespoonful granulated gelatine in a very little cold water, then dissolve in the rice. Add one beaten

egg white to one cup whipped cream, one teaspoonful vanilla. Combine with the rice and gelatine, mold and chill. Serve with chocolate sauce.

MISS CLARICE SPENCER

PEACH BAVARIAN CREAM

One quart of canned peaches, one large cupful of sugar, one pint of cream, one-half box of gelatine, one-half cupful of cold water. Mash the peaches and rub them and the juice through a sieve. Add the sugar. Soak the gelatine two hours in cold water. Whip the cream to a froth. Put the peaches in a sauce pan and let them simmer gently twenty minutes. Stir often. Add the gelatine to the hot peaches and remove from the fire immediately. Place the sauce pan in a pan of ice water and beat until the mixture begins to thicken, then stir in the cream. Mix well and pour into the mould. Set away to harden. Serve with whipped cream. Apricot and pear Bavarian cream are made in the same way.

MRS. J. E. BURR

COFFEE BAVARIAN CREAM

One-half box of gelatine, one-half pint of milk, one pint of cream, one teaspoonful of vanilla, one cup of sugar, one cup strong boiling coffee. Cover gelatine with cold water, soak one-half hour. Pour over it boiling coffee. Add sugar, then stir until dissolved and strain in basin, let cool. When cooling whip cream, as you whip it, keep taking off the top and let drain in a wire sieve, then add first the milk, then the cream, stir carefully until mixed well. Set away to harden.

MISS STELLA HATHAWAY

COFFEE SOUFFLE

One and one-half cups strong coffee, one-half cup milk, two-thirds cup sugar, one-fourth teaspoon salt, three eggs, one tablespoonful of granulated gelatine. Mix coffee, milk, one-half of sugar and gelatine and heat in double boiler. Add remaining sugar, salt and yolks of eggs slightly beaten, cook until mixture thickens. Remove from range, cool then add whites beaten stiff and flavor with vanilla. Pour into mould to harden and serve with whipped cream.

MRS. F. G. BROWN

APPLE SNOW

Peel and grate one large sour apple, sprinkle over it a small cupful of powdered sugar as you grate it, to keep it from turning dark. Break into this the whites of two eggs and beat it all constantly for half an hour. Take care to have it in a large bowl as it beats up very stiff and light. Heap this in a glass dish and pour a fine smooth custard around it and serve. A very delicate dessert.

MRS. R. H. REYNOLDS

SNOW WHIP

One-half box of gelatine soaked in one-half cup of cold water ten minutes, then add one pint boiling water, also juice and rind of two oranges and four lemons, add one cup of sugar and

strain. When it begins to jelly add whites of four eggs not beaten, then beat all together until it is thick. Then put in a mould and serve with any kind of fresh fruit.

MRS. F. C. LEONARD

STRAWBERRY WHIP

Wash and hull one cup of strawberries, and mash slightly. Beat the whites of two eggs until stiff, add one-third cup of powdered sugar and beat thoroughly. Add the berries and beat until very stiff, using a large bowl and a wire egg whip. Pile lightly in a glass dish.

MISS MITCHELL, C. C. I., Hackettstown, N. J.

CHOCOLATE WHIP

One quart of milk, one-half cup of sugar, one ounce Baker's chocolate, six eggs, a little salt. Melt the chocolate in a small pan in a moderate oven, then add two tablespoons of the sugar and one tablespoon of boiling water. When dissolved stir into one and one-half pints of milk which should be heated in a double boiler. Beat the eggs and the remainder of the sugar and one-half pint of milk and stir into the boiling milk. Stir constantly until it thickens, flavor with vanilla. When cold serve in sherbet glasses with whipped cream on top.

MRS. MARY L. CRANE

CHOCOLATE ICE-BOX CAKE

One-half pound sweet chocolate melted over hot water, four tablespoons sugar, six tablespoons cream, stir until smooth. Drop in four egg yolks one at a time, then whites beaten stiff, vanilla and salt, take about two dozen lady fingers (split), line mould with wax paper, put in layer lady fingers, then layer chocolate, then layer lady fingers and so on until all used, make the day before using and keep in ice box, turn out on platter, cover with whipped cream when ready to serve.

MRS. MALLORY P. SPENCER

ORANGE ICE-BOX CAKE

One-half pound butter, one cup sugar, cream in bowl for twenty minutes, one cup orange juice, four eggs, rind of two oranges grated, add one egg, then one-fourth cup orange juice, then egg, orange juice, etc., beating well all the time, last the rind. Takes three dozen lady fingers and is made like the chocolate ice-box cake, cover with whipped cream.

MRS. MALLORY P. SPENCER

JUNKET

Dissolve four tablespoonfuls of sugar in one quart of fresh sweet milk, heat carefully until just luke warm, remove at once from fire, flavor with one teaspoonful of vanilla. Then stir in quickly one dissolved junket tablet or one tablespoonful of liquid rennet and pour immediately into one dozen small glasses. Let stand in a warm room until firm like jelly, then

put in cool place until ready to serve. Serve with whipped cream.

CHOCOLATE JUNKET

Two large tablespoons of grated chocolate, one quart of new milk, two-thirds cup granulated sugar, one teaspoon vanilla, one junket tablet. Put chocolate in porcelain pan, let melt, then add milk and sugar, let heat until lukewarm, add vanilla, have junket tablet dissolved in tablespoon of cold water, and stir into milk and put into cups at once. Let stand in warm room until thick, then put on ice. Serve with whipped cream.

MRS. DAVID MAXWELL

AMBROSA

Slice five oranges very thin and put in crystal dish, with layers of shredded cocoanut and sugar; it should stand an hour to draw out and combine the flavors.

"NOTHING"

One pint sweet milk, yolks of two eggs and white of one egg, one teaspoon vanilla, two tablespoons sugar, a pinch of salt, one tablespoon cornstarch. Cook in double boiler and when it thickens set away in dish to cool. Meringue: One cup of sugar, white of one egg, two medium-sized apples grated fine. Mix sugar, apples and the unbeaten white, and whip with wire egg beater until the whole is white and fluffy. Spread on the cold custard and keep in a cool place until ready to serve.

MRS. H. B. JADWIN

BLANC MANGE

Put one quart of milk on the stove in a double boiler, add one-half cup of sugar and a pinch of salt. When boiling hot stir in three tablespoons of cornstarch mixed with a little cold milk, flavor to taste. Pour in wet moulds. Serve cold with cream or custard.

A HEN'S NEST

Take the number of eggs desired, empty the shells by making a hole at each end; fill these shells with blanc mange. When perfectly cold and stiff remove the shells. Pare the yellow rind from several lemons, and boil them until tender. When cold cut these rinds in strips to resemble straws, carefully candy them in sugar. In the bottom of a shallow dessert dish put some lemon jelly; lay on the candied straws in form of a nest, and lay the eggs in it. Serve with whipped cream, flavored with lemon.

MRS. FRED FRANK

COFFEE JELLY

One box of gelatine, one pint of sugar, one pint of cold water, one pint of strong coffee, one pint of boiling water. Cover the gelatine with the pint of cold water, let stand to dissolve one hour; then add the boiling water, coffee and sugar, stir until sugar is dissolved. Strain and stand in a cool place to harden.

MRS. C. O. MELLE

ORANGE SHERBET WITHOUT FREEZING

Soak one-half box of gelatine in one-half cup cold water for five minutes, then add one-half cup boiling water, stir until dissolved. Add the juice of one lemon, and the pulp and juice of two large oranges, or one and one-fourth cups, one cup of sugar and a little grated orange peel to the dissolved gelatine. When it begins to harden beat until light and add the stiffly beaten whites of four eggs and beat until stiff enough to drop from a spoon. Pile in sherbet glasses and serve.

PINEAPPLE MOUSSE

One-half box Cox's gelatine; one cup cold water, let soak until it swells. Take the juice from one pint can of pineapple and one cup sugar, let come to a boil then pour on the gelatine, add pineapple. Let stand until solid. Whip one pint of cream and stir into this mixture. Serve very cold.

MRS. W. R. THOMAS

LEMON SPONGE

Dissolve one-half ounce of gelatine in the juice of two lemons, add the grated rind of one, and let stand half an hour, then put it over hot water to melt. Separate six eggs, add to the yolks one-half pound of sugar and one teaspoon lemon extract. Stir to a sponge, stand on ice and add the melted gelatine; stir for five minutes. Lastly mix in the stiffly beaten whites of six eggs and stand on ice for one hour. Mould in a three-pint brick.

PRUNE GELATINE

One-half pound of prunes, one-half box of Plymouth Rock gelatine, one cup sugar, one pint of hot juice. Stew the prunes until soft. Soak the gelatine in cold water, then pour over it the hot juice which has been strained, add the sugar. Pit the prunes and pour over them the gelatine. Serve with whipped cream.

MRS. G. W. REYNOLDS

ORANGE GELATINE

Four or five oranges, remove sections from the membrane, drain enough juice for one cup, grate rind of one orange, juice of one-half lemon. Soak one envelope of Knox Acidulated Gelatine with about one-half envelope of the lemon flavoring in one-half cup of cold water, let stand a few minutes, add one cup boiling water, one cup sugar, let cool before adding oranges, stir once as it begins to harden.

MRS. HANNAH E. MILLS

JELLIES WITH RIPE, FRESH FRUIT

Pare and quarter or slice half a dozen or more ripe peaches, or other soft fruit, sprinkle with sugar and set one side. Soak a package of Plymouth Rock gelatine in one pint of cold water thirty minutes; add one and one-half pints of hot water to dis-

solve it, then add one and one-half cups of sugar and lastly the fruit. Set on ice to harden and until ready to serve. Whole raspberries and strawberries are very nice this way.

FRUIT SPONGE

Soak a package of Plymouth Rock gelatine in half a pint of cold water thirty minutes; add a pint of hot water to dissolve the gelatine, then add one and a half cups of sugar, one pint of mashed fruit and juice (strawberry, grape, raspberry, etc.) and set on ice until it slightly jells as in Snow Pudding. Beat the whites of four eggs with a pinch of salt to a stiff froth, beat in the stiffened gelatine; set on ice until ready to serve. Use the yolks for a sauce as in Snow Pudding.

PINEAPPLE SPONGE

Soak one package of gelatine, in as little water as possible. When dissolved, add to it a boiled syrup, using one cup of water, and one cup of sugar. Stir this well. Add one can of shredded pineapple. Put on ice. When it begins to thicken stir into it one pint of whipped cream. Pour into a mould. When firm, cut as brick cream. MRS. M. S. GODSHALL

SNOW PUDDING

Soak a package of Plymouth Rock gelatine in one pint of cold water thirty minutes; add one and one-half pints of hot water to dissolve; one and one-half cups of sugar and two teaspoonfuls of lemon or other flavoring extracts. Stir until sugar is dissolved; pour into a very shallow dish and set on ice until it slightly jells or thickens, beat to a stiff froth the whites of three eggs and a pinch of salt, beat in the gelatine until light and frothy and set back on ice until ready to serve. Sauce: Beat the yolks of the eggs with a cup of sugar and two teaspoonfuls of cornstarch. Scald one quart of milk and turn it into the yolks, heat until it thickens, stirring all the time; add vanilla and a pinch of salt and let it cool.

DELICIOUS DESSERT

Whip one-half pint of cream very stiff, sweeten with confectionery sugar and chill. Chop fine one large banana, one orange, one-half cupful of pineapple, twelve marshmallows and one-half cupful of English walnuts. Just before serving beat the fruit and nut mixture into the cream. Put into sherbet glasses with a cherry on top. MRS. J. F. REYNOLDS

BAKED APPLES

Take large sweet apples, remove the cores, and fill up centers with sugar, stick two cloves in each apple, and sprinkle a little cinnamon over each one. Put the juice of one lemon in a pint of water in the pan and cover until the apples are tender, then take off the cover and baste the apples with water until it is all used.

When cold pile whipped cream that has been sweetened and flavored on top of each one. When ready to serve place a strawberry on each one. MRS. E. A. BRONSON

FROZEN DESSERTS

NEAPOLITAN ICE CREAM

One quart of cream, three-fourths pound of sugar, six eggs, two tablespoonfuls vanilla. Put cream on to boil in farina boiler, beat yolks and sugar together, until light, then add whites beaten to a stiff froth. Stir this into the scalded cream, and stir over the fire until it begins to thicken. Take from fire, strain and when cold add vanilla and freeze. MRS. F. G. BROWN

PHILADELPHIA ICE CREAM

Three pints of cream, one pint of milk, three-fourths pound confectionery sugar, whites of two eggs, one and one-half tablespoonfuls of vanilla. Mix uncooked, stand in freezer until thoroughly chilled, then freeze. MRS. C. F. ROSE

FROZEN CUSTARD

One quart of cream, yolks of six eggs, one-half pound of sugar, one tablespoonful of vanilla. Put the cream on to boil in a farina boiler. Beat the yolks and sugar together until light, and stir into the boiling cream; stir continually until it thickens; take from the fire, add the vanilla, and stand aside to cool. When cold, freeze. This will serve eight persons. MRS. J. J. THOMPSON

VANILLA ICE CREAM

One quart of milk, two cups of sugar, pinch of salt, put to boil in double boiler. Then add one tablespoonful of flour mixed smooth with a little cold milk. Remove from the fire and add the well beaten yolks of three eggs. Strain through a fine sieve. When cold and you are ready to freeze add one quart of cream and two teaspoonfuls of vanilla. MRS. A. W. REYNOLDS

PEACH ICE CREAM

Make like above and mix in one quart of nice peaches, pared, stoned and mashed. Any other fruit may be used in the same way.

CARAMEL ICE CREAM

Heat a pint of milk to the boiling point in a double kettle and stir into it one cup of sugar, two rounding tablespoonfuls of flour, and two eggs which have been beaten together until light and creamy. When the milk is first set over the fire, put one cup of granulated sugar in a frying pan and set it where the sugar will melt, watching it carefully if the fire is very hot. When the sugar is melted it will be brown and liquid like molasses, and should then be turned into the foundation custard and

thoroughly mixed with it. Cook the whole ten minutes, and set away to get cold. When the mixture is perfectly cold, add a pinch of salt, one quart of thin cream, and freeze.

MRS. E. D. LATHROP

MAPLE ICE CREAM

Two large cups of maple syrup, five eggs, one pint of milk. Mix together and boil, stirring constantly. When thick, strain and add one quart of cream. Freeze. Pretty served in glasses set on plate covered with maple leaves.

MRS. C. O. MELLEN

CHOCOLATE ICE CREAM

Put one quart of milk to scald in double boiler, beat three eggs light, add one cup sugar and one tablespoon flour, beat well and add one-eighth cake melted chocolate, pour hot milk on this mixture, put back on stove and cook till thick. When cold add one cup sugar and one-half pint cream, and vanilla to taste. Strain and freeze.

MRS. W. P. CLEAVER, Ocean Grove

COCOA ICE CREAM

Scald one quart of milk. Mix two cups of sugar, one tablespoon of flour, one-half cup of cocoa, and a little salt. Pour over this the hot milk, a little at a time, and stir until smooth, then put in a double boiler, and cook twenty minutes. Add the well beaten yolks of three eggs and set aside to cool. When ready to freeze add one pint of cream and flavor with vanilla.

MRS. A. W. REYNOLDS

LEMON VELVET

Two quarts of milk, four cups of sugar, three lemons, one large orange, a pinch of salt, one tablespoon of vanilla. Use rind of the orange and one lemon. Freeze.

MRS. RALPH PENGELLY

LEMON SHERBET

Four large juicy lemons, one quart of water, one and one-half pounds of sugar. Put sugar and water on to boil, chip the yellow rind from three of the lemons, add to the syrup, boil five minutes and stand aside to cool. When cold add the juice of the lemons and strain through a cloth. Freeze and add meringue.

MRS. F. G. BROWN

LEMON SHERBET

Two quarts of milk, three large cups of sugar, juice of five lemons, one teaspoon vanilla. Strain the juice and stir well with sugar, then add milk and flavoring and freeze immediately. For orange sherbet use the juice of two lemons and three oranges.

MRS. G. B. SAMSON

PINEAPPLE SHERBET

One can of shredded pineapple (better and easier than whole fruit), three lemons, two oranges, three cups sugar, two quarts water, three eggs, whites. Wash, pound and squeeze juice from the lemons and oranges. Add the pineapple and press hard through a sieve to get out all the juice. Add one quart of the water cold to the juice, put one quart of hot water over the rinds and scald, then strain it. Add the sugar to this water and simmer, add it to the juice and when cold freeze as for ice cream. When frozen beat in the whipped whites of the eggs and let it stand a while. For frappee add one or two gallons of rich lemonade.

MRS. CHARLES LEE

PEACH SHERBET

One quart of peaches, one quart of milk, one pint of sugar. Let the peaches stand with the sugar, then put through the colander. Place in a freezer, add milk and freeze.

MRS. A. S. BAKER

PEACH SURPRISE

One pint of canned peaches and juice, one-half cup of water, one-half cup of sugar, whites of three eggs. Mash peaches and put in freezer, add whites of eggs without beating, also sugar and water. Pack and freeze.

MRS. M. A. HARRISON

CHERRY SHERBET

The juice of a pint can of cherries, one quart of water with the juice of two lemons in. Sweeten to taste, but it must be a little tart.

MRS. H. B. BRIGGS

FROZEN STRAWBERRIES

One quart berries mashed very fine, one cup granulated sugar, one cup cold water, whites of two eggs, and freeze just like cream. Put berries, water and sugar in the can and when cold stir in whites of eggs beaten very stiff and freeze.

MRS. D. W. HUMPHREY

CRANBERRY SHERBET

One quart cranberries, cover well with water and cook until tender. When done strain and add about one pint of sugar. When cold add juice of one and one-half lemons and three oranges. This should make three pints when done and ready to freeze, and will fill twenty sherbet glasses.

MISS BRIDGET PADDEN

FROZEN PLUM PUDDING

Two cups milk, one cup sugar, yolks of six eggs, one-fourth teaspoon salt, two and one-half cups cream, one cup candied fruit, cherries and pineapple, one-half cup blanched almonds

chopped, one-half pound seedless raisins, one-half cup pounded macaroons, flavor with vanilla, orange and lemon. Make custard of milk, one-half amount of sugar, egg yolks and salt, caramelize remaining sugar and add. Strain, cool and add remaining ingredients. Pack in ice and salt about four hours.

MISS NATALIE FULKERSON

CIDER SAUCE FOR PLUM PUDDING

One pint sweet cider, one cup sugar, boil to syrup, flavor with one teaspoon lemon juice. Serve with a little whipped cream on either side of pudding.

MISS NATALIE FULKERSON

FROZEN DATE PUDDING

The use of dates will be found to give a very unusual and delicious flavor to any frozen dainty. Prepare the custard from a pint of rich milk, two well beaten eggs, a pinch of salt, one heaping teaspoonful of cornstarch mixed to a paste with a little cold water and half a cupful of sugar. Cook over hot water, until well thickened and smooth. Remove from the fire, flavor with a teaspoonful of vanilla extract, and when cold fold in a small cupful of sweetened whipped cream. Turn into chilled freezer, and when the custard begins to congeal stir in a large cupful of stoned and shredded dates. Continue freezing until firm and smooth.

FRUIT ICE CREAM

One quart cream, one quart strawberries or peaches, one pint sugar. Mash fruit and sugar together and let them stand one or two hours. Rub through a colander, add cream and freeze. If using peaches peel and cut up before measuring.

MRS. W. A. MANVILLE

ORANGE MOUSSE CREAM

One cup boiling water, one and one-fourth cups sugar, boil together five minutes, one cup cold water on one tablespoon of Knox's gelatine, soak five minutes, put all together in gelatine mixture, stir until dissolved, cool and combine with juice of five oranges and one-half lemon. Pour into two quart mold and fold in one pint of whipped cream, sweetened with one-third cup of sugar. Pack in ice and salt and let stand for four hours.

MRS. BRUCE SHOTTEN

CHOCOLATE MOUSSE

Pack a three-quart mold in salt and ice. Now whip one quart of cream to a froth and skim into a pan which is set in ice water. When all the cream is whipped return to the pail the cream which has turned liquid and whip again. Scrape fine an ounce of chocolate and put it into a small frying pan with three tablespoonfuls of sugar and one of boiling water. Stir

over a hot fire until smooth and glossy; then add six tablespoonfuls of whipped cream to it, and stir into the dish of whipped cream. Add a scant cupful of sugar and stir gently until the ingredients are well mixed. Turn the mixture into the mold, which had been previously packed in salt and ice until thoroughly chilled. Throw over the tub a piece of carpet and let stand for from five to six hours. At serving time drop the mold into warm water and turn on a flat dish.

MISS JENNIE BUTLER

MAPLE MOUSSE

Soak one-half ounce gelatine in one-fourth cup of cold water one hour, then stand over tea kettle to melt. Beat together the yolks of two eggs and one cup of maple syrup, heat the mixture until it thickens, then add the gelatine. Take from the fire, add the stiffly beaten whites of two eggs and one pint of cream beaten until dry. Mix all well and pack in small tin cans. Pack in ice and salt for two hours.

MRS. E. A. BRONSON

PRALINE CHOCOLATE ICE CREAM

The foundation of rich chocolate ice cream may be either the commercial product or homemade. If the former, let it soften slightly and mix in thoroughly the following mixture (three pints of cream will be required): Melt one cup of granulated sugar and stir in one cup of chopped English walnuts and half a teaspoon of vanilla extract. Pour into a buttered pan to harden and when cold chop to a powder. Blend this with the crumbs of one dozen macaroons. Repack and place in ice and rock salt.

FRAPPEE

Ten pounds sugar, five dozen lemons, three dozen oranges. make a syrup of the sugar and ten quarts of water. Take enough of the syrup to nearly fill two one-gallon ice cream freezers, and add to it the juice of twenty-five lemons and eighteen oranges. Freeze and after removing dashers add the beaten whites of three eggs to each freezer, mixing well with a spoon. Add the rest of the oranges and lemons to what was left of the syrup, adding water enough to make it a good strong lemonade, making in all about twelve or fifteen quarts of the lemonade. When ready to serve mix a punch bowl of the ice and the lemonade to the consistency of wet snow.

MRS. A. L. PATTERSON

NESSELRODE PUDDING

One pint of large chestnuts, one pint of cream, one pint of water, yolks of six eggs, one pound of sugar, one-half pint of grated pineapple, one pound of mixed French candied fruit. Boil the chestnuts until tender, remove the shells and the brown skins, press the pulp through a colander. Boil the sugar and

water together five minutes. Beat the yolks of the eggs until light, add them to the boiling syrup, take from the fire and beat continuously until thick and cool. When cold add the candied fruit, chopped very fine, a tablespoonful of vanilla, the pineapple and the chestnuts. Turn into the freezer and freeze. When frozen remove the dasher and stir in the cream whipped well. In place of the chestnuts I have used the same amount of boiled rice and it takes the place very satisfactorily.

MRS. W. G. SCURRY

MERINGUE GLACEE

White of two eggs beaten very stiff, beat into it very gently three ounces of powdered sugar. Fill a tablespoon with the mixture and drop on a sheet of greased paper in a dripping pan. Bake in a cool oven for fifteen or twenty minutes. Then open the oven door and leave ten minutes longer. When cool take out the moist center and fill with ice cream, and tie two of the shells together with a ribbon.

TUTTI FRUTTI PARFAIT

One-half pound candied cherries, one-fourth pound pecan nuts, one-half pound macaroons, one tablespoon vanilla, one cup sugar, one quart whipping cream. Whip the cream, mix other ingredients with it, pour in mould and pack in ice for four hours.

MARSHMALLOW PARFAIT

One pint of cream, one-half pound of marshmallows, one-half cup of sugar, one-half pound of chopped walnuts. Whip the cream stiff, cut the marshmallows in small pieces and mix with cream. Put on ice and just before serving put in the walnuts and sugar. This is improved by making a few hours before serving, especially if marshmallows are not real fresh.

MRS. JULIAN L. KEYES

MAPLE PARFAIT

Pour one cup of hot maple syrup over four eggs beaten slightly, cook in double boiler until creamy, cool and add one pint of whipped cream. Pack in ice and salt three hours.

MISS HATTIE M. PASCOE

ICE CREAM PUFFS

Take unfilled cream puffs and instead of using the custard, fill with rich vanilla ice cream. Put on the cover, place each one in a glass or on a plate and pour over it a maple and nut sauce or a hot chocolate sauce.

MRS. M. D. LATHROPE

NOVEL WAY TO SERVE ICE CREAM

Buy as many small flower pots as you have guests, wash them well and fill with chocolate ice cream. Stick a jonquil, a

carnation or any other flower that is used in the color scheme, in the center of each pot. Cover the outside with crepe paper to match the color of flower.

HOT FUDGE SAUCE

One cup sugar, one-half cup corn syrup, three-fourths cup water, two squares chocolate, one-eighth teaspoon salt, one-fourth teaspoon vanilla, one tablespoon butter. Melt chocolate in hot water, when completely melted, add the salt, sugar and corn syrup, and boil to soft ball stage, about twenty-five minutes, remove from fire, add butter and vanilla. To keep hot for serving, pour into double boiler keeping water in lower part below simmering temperature. This sauce can be kept in the refrigerator and warmed up on demand. If it becomes too thick add one tablespoon of water. Be sure not to overheat or it will candy on the ice cream.

MRS. M. H. PATTEN

CHOCOLATE SAUCE

One cup sugar, one cup water, boil together five minutes, two squares chocolate (melted), one level tablespoon cornstarch and two-thirds cup milk warmed together, add the chocolate and cornstarch with milk to the sugar and water and cook altogether three minutes.

MRS. J. S. NILES

CHOCOLATE SAUCE

Two cups of sugar one-half cup of milk or cream, one-fourth cake of Baker's chocolate. Let boil until it thickens. Flavor to taste with vanilla. Also very nice with chopped nuts added. Serve hot on ice cream.

MRS. ROSETTA ORT

MARSHMALLOW SAUCE

Cut one-fourth pound of marshmallows in pieces with scissors, and melt in a double boiler. Dissolve one-fourth cup of confectioners' sugar in one-fourth cup of boiling water. Add to marshmallows, and stir until thoroughly blended, cool before serving. Serve on chocolate ice cream.

MRS. E. A. BRONSON

CAKES

CAKE-MAKING

Before starting with the cake have all the ingredients at hand and the cake tins ready. The tins should be well greased with lard and then sprinkled with flour; this will prevent the cake from adhering to the tins when baked. Eggs should be fresh, milk perfectly sweet, and butter without a taint. A granite or earthenware bowl is better to prepare the cake in than tin. If you are going to use baking powder, sift it with the flour two or three times. This will make the cake finer grained. Cream the butter and sugar together, add the beaten yolks, then the milk, next the flour, to which the baking powder has been added, and lastly the whites of eggs, whipped to a stiff froth. If flavoring is used, add it the last thing. Cake should be beaten and not stirred, and the longer and harder it is beaten the lighter it will be. Fruit should be well floured before adding to the cake. Use the same size cup for each ingredient, and a "cup" means a teacup. Small cakes and layer cakes should not be disturbed in the oven for at least ten minutes, and large cakes one-half hour. Do not open and close the oven door too often, for this is the frequent cause of cakes falling. Sprinkle the top of the cake lightly with flour before frosting; this will prevent the frosting from running. Care should be taken that the oven is of the right temperature. A quick oven is best for layer cakes; and one not so hot for loaf cakes. Use pastry flour for all cakes.

FRUIT CAKE

Two scant teacups of butter, three cups of dark brown sugar, six eggs (whites and yolks beaten separately), one pound of raisins, one pound of currants, washed and dried, one-half pound of citron, cut in thin strips, one-half cup of baking molasses, one-half cup of sour milk. Stir butter and sugar to a cream, add one-half grated nutmeg, one teaspoon of each of the following: ground cinnamon, cloves and mace. Add molasses and sour milk, stir well, add beaten yolks of eggs, and one wine glass of grape juice. Stir again, and then add four cups of sifted flour, alternately, with well-beaten whites of eggs. Dissolve one level teaspoonful of soda and stir in thoroughly. Mix fruit and two heaping tablespoons of flour, and then add to mixture. Line baking tins with well-greased paper. Bake in moderate oven two hours, and let cool in pans tightly covered. If desired, nuts and dates may be added.

MRS. C. M. OLMSTEAD

MOTHERS' FRUIT CAKE

Three cups brown sugar, one and one-half cups butter, one-half cup molasses, six eggs, one pound each of currants and

raisins, one-half pound figs, one pound dromedary sliced peel citron, orange and lemon, one cup fruit juice, one cup sweet milk, one teaspoon cinnamon, one teaspoon allspice, two teaspoons baking powder, one teaspoon soda, one cup of walnut meats, four cups flour, bake slowly in moderate oven. This makes four loaves and will keep a year or more.

MRS. WILLIAM SHANNON

FRUIT CAKE

One pound of raisins, one pound currants, one pound dates, one-half pound of figs, box of assorted peelings, one cup chopped nut meats, one and one-half cups flour, mixed with fruit, two cups sugar, two cups shortening, six eggs, one-half teaspoon salt, one cup milk and molasses, mixed with small teaspoon saleratus, two cups flour with three teaspoons cinnamon, one teaspoon each of cloves and nutmeg. Cream all together. Add fruit, stir well, bake in slow oven from three to four hours.

MRS. WILBUR K. MORGAN

FRUIT CAKE

Three cups sugar, one cup milk, one cup butter, five eggs, three teaspoons baking powder, two teaspoons cinnamon, one and one-half teaspoons cloves, little salt, two pounds raisins, two pounds currants, one-half pound lemon peel, one-half pound citron, one and one-half pounds walnuts. Flour to stiffen.

MRS. A. E. MYERS

CHRISTMAS FRUIT CAKE

One pound of sugar, one pound of butter, ten eggs, one and one-half pounds of currants, one and one-half pounds of raisins, three-fourths pound of citron, one pound of flour, one nutmeg, one teaspoon allspice, one-half teaspoon cloves, one teaspoon cinnamon, one-half teaspoon mace, the juice and rind of one orange and one lemon, two gills of fruit juice, one cup English walnuts, one teaspoon soda. Bake four hours.

MRS. C. H. HORTON

FRUIT CAKE

Three cups dark brown sugar, two cups butter (scant), six eggs, one-half cup molasses, one-half cup sour milk. Cream the butter and sugar, add sour milk and molasses, then add one whole nutmeg, one teaspoon cloves, two teaspoons cinnamon, yolks of egg (beaten), one small glass grape juice, four cups flour, whites of eggs (beaten), one level teaspoon soda (dissolved), one tablespoon vanilla, one-half teaspoon salt, one-half pound English walnut meats, one-half pound blanched almonds, one large cup Maraschino cherries, juice drained off and boiled to a heavy syrup, two pounds raisins, one pound dates, one pound figs. Dredge fruit with flour and add a little at a time. This makes three large cakes.

MRS. S. M. HAWKE

CURRANT CAKE

Two cups of butter, seven cups of flour, one-fourth pound lemon peel, one-fourth pound citron peel, two pounds currants, seven eggs, two cups of sugar, one cup molasses, two pounds raisins, one nutmeg, two teaspoonfuls of saleratus, two teaspoonfuls of allspice, one yeast cake. Mix altogether and let raise over night.

MRS. J. L. GOODWIN

WHITE FRUIT CAKE

Two cups butter, two cups confectionery sugar, juice of one orange, juice of one lemon, whites of six eggs, flour to stiffen, as for loaf cake, about three cups. Three teaspoons baking powder. Cream the butter, add the sugar slowly, add beaten whites of eggs, stir in the flour with the baking powder, and then the fruit juices. Have ready the chopped fruit, flour well and add one cup citron, one cup candied pineapple, one cup blanched almonds, one cup candied cherries. Bake in a deep, round, three-inch cake pan, in moderate oven, about one hour. Put oven slide under cake pan to prevent brown crust. This makes a large cake.

MRS. J. F. REYNOLDS

WHITE FRUIT CAKE

One pound butter, one pound powdered sugar, one pound flour, ten eggs, one-fourth teaspoon mace, juice and rind of an orange, one pound candied pineapple, one pound candied cherries, three-fourth pound blanched almonds, three-fourth pound citron. Beat the butter to a cream, add gradually the sugar, beating all the while, beat the eggs without separating, until very very light, add them gradually to the butter and sugar, then beat the whole vigorously, add the flour (sifted), beat well again, now add the mace and orange and last the fruit well dredged, line a round cake pan with buttered paper, pour in the cake and bake in a very moderate oven about three hours.

MRS. J. S. NILES

WHITE FRUIT CAKE

One teacupful of sugar, one-fourth pound of butter, one-half teacupful of sweet milk, one and one-fourth cupfuls of flour, whites of three eggs, two teaspoonfuls of baking powder, one teaspoonful of extract of lemon, one-half pound each of raisins and figs, one-half pound of blanched almonds, one-half pound citron. All fruits chopped fine. Mix all the other ingredients well before adding the fruit which should have some of the flour sifted over before stirring it in. Bake in a loaf, slowly for an hour or so. Try with a splint before removing from oven.

MRS. J. A. DENNIS

PRINCE OF WALES CAKE

White Part: One cup of sugar, one-half cup of butter, one-half cup of sweet milk, one-half cup cornstarch, one cup of

flour, one large teaspoonful of baking powder, whites of three eggs. Dark Part: One cup of brown sugar, one-half cup of butter, one-half cup of sour milk, two cups of flour, one cup of raisins, seeded and chopped, one tablespoonful molasses, one tablespoonful cinnamon, one-half tablespoonful of cloves, the yolks of three eggs, one teaspoonful of soda. Bake each part in two layers and put together with boiled icing.

MRS. EMILY G. MORSS

IMPERIAL CAKE

One pound butter, one pound sugar, one pound flour, one pound raisins, one pound almonds, three-fourths pound citron, one lemon, twelve eggs, one nutmeg, one-half teaspoon soda.

MRS. CHAS. G. EVANS

VARIETY CAKE

White Part: One cup of white sugar, one-fourth cup of butter, one-half cup of sour milk, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one and one-half cups of flour, a little nutmeg, and the whites of two eggs, beaten to a stiff froth. Dark Part: One cup of molasses, one-fourth cup of butter, yolks of four eggs, one teaspoonful of cloves, one of cinnamon, one cup of raisins, one small teaspoonful of soda, one-half cup of sweet milk, one and one-half cups of flour.

MRS. WELLINGTON HOBBS

VARIETY CAKE

Two cups sugar, one-half cup butter, three eggs, one cup milk, three cups flour, three teaspoonfuls baking powder; after the cake is thoroughly mixed, fill one layer-cake pan with the white mixture. To the remainder, add two tablespoonfuls of molasses, one teaspoonful cinnamon, one-half teaspoonful cloves, a little nutmeg, one cup raisins and one-half cup currants. This dark part will make two layers. Bake and put the white layer between the two dark ones. Put together with jelly or boiled icing.

MRS. A. PASCOE

SPICE CAKE

+ One and one-half cups of butter, two cups of granulated sugar, the yolks of four eggs and one whole one, one teaspoon of soda dissolved in a little sour milk, one full cup of sour milk, one tablespoon each of cinnamon and spice, one teaspoon of cloves, four cups of flour. Bake in layers and put together with boiled icing.

MRS. JAMES D. STOCKER, (Jermyn)

PLAIN SPICE CAKE

One egg, two-thirds cup each of sugar, molasses and butter, melt the butter, one cup milk, two and one-half cups flour measured generously, one teaspoon soda, one level teaspoon

cream tartar, one tablespoon lemon juice, one tablespoon mixed spices. Bake in moderate oven.

MRS. E. L. BEVAN

BLACK CAKE

Two cups sugar, two cups chopped raisins, two cups butter-milk, one cup butter, one cup molasses, five cups flour, or more, two teaspoons cloves, two teaspoons allspice, three teaspoons cinnamon, two teaspoons soda, two eggs. This makes one large loaf or two medium sized loaves.

MRS. GEORGE MILLS

COFFEE CAKE

One cup of brown sugar, one tablespoon of molasses, one egg, one cup of cold coffee, one-half cup of butter, two cups of flour, one cup of raisins, one teaspoon of saleratus, one teaspoon of cloves, cinnamon, and a little nutmeg. Dissolve the saleratus in the coffee.

MRS. C. W. JOHNSON

COFFEE CAKE

One cup butter, one cup brown sugar, one cup molasses, one cup strong cold coffee, one pound raisins, one nutmeg, one tablespoonful cloves, the same of cinnamon, one heaping teaspoonful of soda, four cups flour, two eggs. Bake in moderate oven one hour.

MRS. W. G. STEPHENS

MARBLE CAKE

White Part: One cup of sugar, one-half cup of butter, scant, one-half cup of milk, one and three-fourths cups of flour, one teaspoon of baking powder, whites of two eggs, and flavor. Dark Part: One cup of sugar, one-half cup of butter, scant, one-half cup of molasses, one-half cup of milk, one and three-fourths cups of flour, one even teaspoon of saleratus, yolks of two eggs, one-half teaspoon of nutmeg, cinnamon and cloves.

MRS. WM. COLE

RAISED CAKE

Work together, four cups flour and one large cup butter, add three-fourths cake of compressed yeast dissolved in one pint of warm milk, mix thoroughly and let it rise over night; in the morning add two cups sugar, two eggs, one-half teaspoonful of soda dissolved in a little milk, raisins, cinnamon and nutmeg to taste. Pour into tins, let it raise, then bake.

MRS. J. D. DAY

BREAD SPONGE CAKE

Two cups bread sponge, two cups sugar, two cups shortening, three eggs, one teaspoon soda in vinegar, two cups flour, one pound raisins or currants, one teaspoon cinnamon, one teaspoon cloves. Let raise, then bake one hour in a slow oven.

MRS. E. L. SMITH

SCOTCH CAKE

One pint of bread sponge. Let sponge stand until bread is put in the oven, then add to the sponge two cups sugar, one cup butter, three eggs, whites and yolks beaten separately, one pint seeded raisins, one grated nutmeg, a little citron, one tablespoon cinnamon, two teaspoons saleratus. Flour if needed. Allow this mixture to stand until the bread is baked, then bake cake slowly until done.

MRS. C. G. EVANS

WELSH CAKE

Four sieves flour, one-fourth pound baking powder, one pound lard, six nutmegs (grated), two teaspoons allspice, two teaspoons cinnamon, two pounds sugar, salt to taste, two pounds currants, three pounds raisins, one-fourth pound lemon peel, one-fourth pound citron, and four eggs. Mix all ingredients together well. Make a sponge as you do for bread, using three yeast cakes, and let raise until light, then add the eggs well beaten, and enough luke warm potato water to stiffen like bread. let raise over night in a warm place, and in the morning mould into loaves, let raise for a few hours, and bake one hour, or until done.

MRS. GEO. W. HUGHES

BLACKBERRY JAM CAKE

Three-fourths cup sugar, two eggs, three-fourths cup butter, one and one-half cups flour, one cup jam, four tablespoonfuls sour milk, one teaspoon soda, one teaspoon cinnamon, one teaspoon cloves, one teaspoon nutmeg. Make in layers and put together with boiled frosting.

MISS MAY PENGELLY

MOUNTAIN CAKE

One cup sugar, one-half cup of butter, two eggs, one-half cup of sweet milk, one and one-quarter cups of flour, one teaspoon baking powder. Flavor with lemon and bake in a bar tin.

MRS. C. W. JOHNSON

LEMON LOAF CAKE

One cup of butter, two cups of sugar, one-half cup of milk, four eggs, two and one-half cups of flour, two teaspoons baking powder, a little salt. Beat the butter and sugar to a cream, add the eggs unbeaten. Mix well, add other ingredients. After mixing all well, add another half cup of milk and one-half cup of cornstarch. Flavor with nutmeg and grated rind of a lemon.

MRS. T. E. JEPSON

GOLD AND SILVER CAKES

Silver: Whites of four eggs, one cup of sugar, small one-half cup of butter, two-thirds cup of milk, one and one-half cups flour, two teaspoons baking powder, vanilla, salt. Bake in square pan. Gold: Yolks of four eggs and one whole egg,

one cup of sugar, small cup of butter, two-thirds cup of milk, one and one-half cups flour, two teaspoons baking powder, flavor with lemon and little salt. Bake in square pan and put together with fig filling.

MRS. L. A. BASSETT

SUNSHINE CAKE

Seven egg whites, yolks of six, one cup sugar, one cup flour, sifted four times before measuring, one-fourth teaspoon cream tartar, one-eighth teaspoon salt, one teaspoon lemon flavoring. Whip the eggs with the cream tartar, slowly add the sugar, then the yolks and very carefully add the flour. Bake fifty minutes.

MRS. PIERCE BUTLER

SUNSHINE CAKE

Whites of ten eggs, one and one-half cups sugar (scant), yolks of six eggs, one teaspoon vanilla, one cup flour, one and one-half teaspoons cream tartar. Beat whites of eggs until stiff and dry, add sugar and continue beating, add yolks of eggs beaten until thick, and extract, cut and fold in flour sifted with cream of tartar. Bake forty-five to forty-seven minutes in a moderate oven. Bake in a tube pan.

MR. FRANK HUBBARD

ANGEL CAKE

Whites of ten eggs, one and one-half cups granulated sugar, pinch of salt, one-half teaspoonful cream of tartar, one cup of flour, flavoring. Sift flour and sugar six times before measuring. Beat eggs on platter, when about half stiff sprinkle on the salt, when almost finished beating sprinkle on the cream of tartar. Beat a little more, stir in the sugar with silver spoon. Then stir in the flour gently, flavor and bake in a moderate oven thirty minutes, when baked turn upside down. Bake in tube pan.

MRS. D. SCURRY

ANGEL FOOD

Whites four eggs, when half beaten add one-half teaspoon cream tartar, beat stiff. Then add two-thirds cup sugar and one-half cup flour. Flavor to suit taste. Bake in slow oven.

MRS. F. C. LEONARD

MOCK ANGEL FOOD

Sift together one cup of granulated sugar, one cup bread flour, two teaspoons baking powder, and one-half teaspoon salt. Then add one cup of hot milk and stir well two minutes, then add one teaspoon of vanilla. Beat the whites of two eggs stiff and dry and fold in carefully. Pour into a pan not greased and bake thirty minutes in a hot oven. Let cool in pan upside down.

MRS. E. A. BRONSON

SNOWBALLS

Take the usual Angel Cake recipe, using the whites of twelve eggs instead of eleven, bake in twolayer-cake tins, size eight by twelve inches. Then each cake is cut into twenty-four little squares, iced with a boiled icing and rolled in freshly grated cocoanut. Mould the little squares with the hands until round like a snowball. The cakes must be baked carefully, brown as little as possible, using fresh cocoanut and boiled icing.

MRS. GEORGE W. DOWE

LAYER COCOANUT CAKE

One and one-half cups of sugar, one cup of milk, one-half cup of butter, three eggs, three cups of flour, two teaspoons of baking powder, one teaspoon vanilla, bake in layers and put together with boiled icing and cocoanut that has been mixed with confectionery sugar. For the top and sides use the cocoanut without the sugar.

MRS. G. W. REYNOLDS

COCOANUT CAKE

One and one-half cups sugar creamed with one tablespoon of butter, add one egg and two yolks, beat all to a cream, one cup cold water, two cups flour, "pastry," one-quarter teaspoon vanilla, one-quarter teaspoon lemon, two heaping teaspoons Royal Baking Powder.

FILLING

Two cups sugar, one-half cup boiling water, boil until it hairs, have ready whites of two eggs well beaten, beat syrup slowly into eggs, when cool add a few drops of lemon and vanilla, one grated cocoanut, save enough to sprinkle on top.

MRS. HANNAH E. MILLS

LOAF COCOANUT CAKE

Two and one-half cups of sugar, one cup of butter, one cup of milk, the whites of eight eggs, one quart and one small cup of flour, three teaspoonfuls baking powder, a half teaspoonful of vanilla and one grated cocoanut. This makes a very large loaf, and should be baked fully an hour in a moderate oven.

MRS. ALFRED PASCOE

COCOANUT LOAF CAKE

One and one-half cups sugar, one-half cup butter, one cup of milk, one cup of cocoanut, three eggs, three cups of flour, two teaspoons of baking powder.

MRS. C. W. LOWDEN

COCOANUT CAKES

The same weight of fine sugar as grated cocoanut, the white of one egg to one cocoanut. Beat the white stiff and add it to the sugar and cocoanut. Stir all together over the fire in a bright tin pan till very hot. Wet the hands in cold water and

roll the mixture into little balls. Put them on white larded paper on pans and bake.

MRS. T. F. HUNT

COCOANUT CONES

One pound powdered sugar, one-half pound grated cocoanut, whites of five eggs, whip the eggs, adding the sugar gradually until it will stand alone; then beat in the cocoanut, lay on buttered paper and bake in a slow oven.

MRS. THOS. PENGELLY

COCOANUT CAKE WITH APPLE FILLING

One cup granulated sugar, six eggs, reserving whites of two for frosting, one and one-fourth cups of flour, pinch of salt, two teaspoons baking powder, four tablespoons boiling water. Flavor with vanilla. For the filling: Whites of two eggs, one cup granulated sugar, either one large or two medium sized apples grated. Place all in a dish and beat until perfectly white and stiff. Spread this mixture on each layer and sprinkle thickly with grated cocoanut.

MRS. GEORGE MILLS

FIG CAKE

Two cups of sugar, three-fourths cup of butter, one cup of milk, three cups of flour, four eggs, two teaspoonfuls baking powder, flavor with vanilla. Filling: One-half pound of figs, chopped fine, one cup sugar, one-half cup of water, cook till tender and thick. When cool put between layers. Put icing on top layer.

MRS. E. W. REYNOLDS

RIBBON CAKE

Make cake as in preceding recipe. Divide in three parts, bake two layers and in the other third, add one teaspoonful of confectioner's pink sugar. Put the layers together with cocoanut filling.

MRS. E. W. REYNOLDS

MAPLE SUGAR CAKE

One cup of sugar, one-half cup butter, three eggs, using the whites of two for icing, one cup milk, two cups flour, two teaspoonfuls baking powder, vanilla. Icing: One-half cup sugar, one cup maple syrup; let boil until hard or will form in ball when dropped in water. Pour on whipped eggs and beat until cold.

MRS. J. J. KEYES

LAYER CAKE

One and one-half cups of fine granulated sugar, one-half cup of butter creamed. Add the beaten yolks of three eggs, one cup of milk, two level cups of flour, sifted twice, two teaspoons baking powder, one teaspoon vanilla, and then the beaten whites of two eggs. Bake in layers and put together with boiled icing.

MRS. FRANK KAHL

ICE CREAM CAKE

One cup butter, one and one-half cups sugar, two cups flour, one-half cup sweet milk, whites of five eggs, two teaspoons baking powder, bake twenty-five minutes in moderate oven.

MRS. HARRY B. BRIGGS

DELICATE CAKE

One and one-half cups of sugar, one-half cup of butter, one-half cup milk, two and one-half cups flour, whites of six eggs, two teaspoons baking powder, flavor with lemon.

MRS. J. B. VAN BERGEN

WHITE CAKE

Two cups sugar, two-thirds cup butter, work to a cream, one cup milk, three cups flour, two teaspoonfuls baking powder, whites of five eggs. Flavor to taste.

MRS. W. W. BRONSON

WHITE LOAF CAKE

One cup sugar, one-quarter cup butter, one cup water or milk, two scant cups flour, two level teaspoons baking powder, the whites of two eggs, vanilla and salt. Cream the butter and sugar. Sift flour and baking powder three times. To the creamed mixture add alternately the water and flour, a little at a time until both are used, beating the mixture constantly. Lastly fold in the well beaten whites of eggs, mixing as little as possible. Bake in a moderate oven forty minutes. One-half cup of hickory nuts may be added.

MRS. HUBERT F. CLARK

SNOW DRIFT

Two cups of sugar, one-half cup of butter, one cup of milk, three cupfuls of flour, whites of five eggs, one and one-half teaspoonfuls baking powder.

MRS. G. W. SAMSON

SNOWBALLS

Two cups of sugar, one-half cup of butter, one cup of sweet milk, three cups of flour, three teaspoons of baking powder, whites of three eggs. Bake in deep square tins. The day following cut in two inch squares, take the outside off so as to leave it all white; take each piece on a fork, frost upon all sides and roll in fresh grated cocoanut.

MRS. G. A. PLACE

SCRIPTURE CAKE

Four and one-half cups of flour, one and one-half cups of butter, two cups of sugar, two cups of raisins, two cups of figs, two cups of almonds, one-half cup of milk, two tablespoonfuls of honey, two tablespoonfuls of leaven, six eggs, a pinch of salt. Season to taste with spices and beat good.

MISS FRANCES WILLIAMS

ORANGE CAKE

One and one-half cups sugar, one-half cup of butter, three eggs (whites), one cup milk, two and one-half cups flour, two teaspoons baking powder, two teaspoons vanilla. Cream butter and sugar, add milk and flour alternately till all is used. Add baking powder to last half cup flour. Then add vanilla and egg whites whipped till stiff and fold in carefully.

ORANGE FILLING

Grated rind and juice of one orange, two cups sugar, three egg yolks, one large tablespoon flour. Cook till smooth.

MRS. HARRY YORK

ORANGE CAKE

Two cups of sugar, one-half cup of butter, three cups of flour, three eggs, two teaspoons baking powder, the juice of two and rind of one-half orange, filling the cup with cold water. Filling: The juice of one and the rind of one-half an orange, one egg, thicken with confectionery sugar.

MRS. F. E. DENNIS

ORANGE CAKE

Separate five eggs. Into the five whites beat two cups granulated sugar. Add the beaten yolks and beat again. Sift two teaspoons baking powder into two and one-half cups flour twice, then into the cake. Add the juice of one orange and enough water to make one cupful. Icing for same: Two cups sugar, one-half cup water, boiled as for boiled icing. Beat this into the yolks of two eggs.

MRS. THOMAS VANNAN

ORANGE CAKE

Five eggs, save two whites for icing, two cups of powdered sugar, one-half cup of cold water, one orange, and use the grated rind, two cups of flour, one teaspoon of baking powder, pinch of salt, bake in layers. Filling: Two cups of A sugar, add a little water and boil until it threads, then pour on the beaten whites of two eggs. When nearly cool add the juice and rind of one orange and spread.

MRS. J. E. WATT

NUT CAKE

One and a half cups of sugar, three-fourths cup of butter, four eggs, leaving out the whites of two, one cup sweet milk, two teaspoons baking powder, three cups of flour. Bake in layers. Filling: Make a boiled icing, adding two cups of chopped hickory nuts or English walnuts.

MRS. W. B. EVANS

BUTTERNUT CAKE

Whites of four eggs, one and one-half cups sugar, one-half cup butter, three-fourths cup milk, one cup butternut meats, two teaspoonfuls baking powder, two cups flour.

MRS. W. SHANNON

PUFF CAKES

Three-fourths cup butter, two cups sugar, three cups flour, one cup milk, four eggs, two teaspoons baking powder, flavoring. Bake in dripping pan and frost heavily with boiled icing.

MRS. W. R. MOON

FRESH APPLE CAKE

One cup of sugar, one cup of butter, one cup of buttermilk, two eggs, one teaspoonful of soda, one cup of currants, three cups sweet apples, cooked in one cup of molasses, spices to suit taste, flour to stiffen. Bake slowly.

MRS. C. H. HORTON

DRIED APPLE CAKE

One cup dried apples, one cup sugar, one-half cup butter, two cups flour, one cup sour milk, one heaping teaspoon saleratus, one cup molasses, teaspoon of cinnamon, cloves and nutmeg. Soak apples over night, then chop and stew in the molasses, cool before adding to cake.

MRS. C. W. SEAMAN

APPLE SAUCE CAKE

One cup of sugar, one-half cup of shortening, one cup of chopped raisins, one teaspoon each of cloves and cinnamon, a pinch of salt. Dissolve one teaspoon of soda in a little warm water and stir into one cup of sour apple sauce without sugar, one and three-fourths cups of flour. Bake in layers and put together with cocoa filling.

MRS. C. C. SHIFLER

APPLE SAUCE CAKE

Two-thirds cup shortening, one and one-half cups sugar, two cups apple sauce, sweetened, one and one-half cups raisins, one teaspoon each of cloves, cinnamon and nutmeg, one teaspoon salt, two cups of flour, two teaspoons soda, stirred in the sauce.

MRS. GEORGE W. HUGHES

COLD WATER CAKE

Two cups brown sugar, one cup butter, three cups flour, one cup cold water, three eggs, one cup chopped raisins, one cup currants, spices, cinnamon, cloves and nutmeg, two teaspoons baking powder. This is always nice and will keep for weeks in hot weather.

MRS. S. H. BRIGGS

PORK CAKE

One cup of molasses, two cups of sugar, three eggs, one pound of salt pork, chopped very fine, let boil two minutes in one-half pint of water, one pound of raisins, two heaping teaspoonfuls soda, spices and citron to taste, flour to stiffen.

MRS. C. H. HORTON

CRUMB CAKE

Two cups of soft sugar, two and one-half cups of flour, one-half cup of butter, two teaspoons baking powder. Mix as you would pie crust, then beat two eggs light in a cup, fill up with water and add to the mixture. Flavor. Take some of the dry mixture out before mixing and scatter on top of cake before baking.

MRS. MARY TRYON

LAYER CAKE

One-fourth cup butter creamed with one cup A sugar, three-fourths cup sweet milk, whites of three eggs, two cups flour, two teaspoons baking powder, a little flavoring. Bake in layers.

MISS MINNIE OPIE

EGGLESS CAKE

Two cups of dried apples, two-thirds cup of butter, one-half cup molasses, one cup buttermilk, two-thirds cup sugar, one level teaspoon each of cinnamon, cloves, allspice, nutmeg, two tablespoons grated chocolate, one heaping teaspoon soda, flour to thicken.

MRS. C. H. HORTON

EGGLESS CAKE

One cup of A sugar, two-thirds cup of butter (scant), one cup of sour milk, one cup of raisins, two and one-fourth cups of flour, salt, one-half of a nutmeg, one teaspoon of soda, three-fourths teaspoon of cinnamon and one-half teaspoon of cloves.

MRS. A. E. MYERS

BOILED RAISIN CAKE

One cup sugar, one cup water, one-half cup lard, one-half cup raisins, pinch of salt, and a little ground cinnamon and cloves. Let boil slowly for fifteen minutes, cool and add one teaspoonful soda and two cups of flour.

MRS. AUSTIN BENSCHOTER

YUM YUM CAKE

Two cups coffee, two cups sugar, one pound raisins, one tablespoon butter, one tablespoon lard, one teaspoon cinnamon, one-half teaspoon ground cloves, one teaspoon nutmeg, and a pinch of salt. Boil this mixture five minutes, cool, and add three cups flour, one teaspoon dry soda. Bake in moderate oven about an hour.

MISS MAME MORRIS, Ocean Grove

CREAM CAKE

Three eggs, two cups of sugar, one-half cup of butter, one cup of water, three cups of flour, two teaspoonfuls of baking powder. Bake in jelly tins. Use desired filling.

MRS. R. H. REYNOLDS

AUNT FANNY'S NUT CAKE

One and one-half cups sugar, one-half cup butter, three-fourths cup water, two cups flour, whites of four eggs, one teaspoon of baking powder, a little salt, one pound of any kind of nuts chopped fine, mix with beaten whites of eggs.

MRS. GEO. W. SMITHING

HICKORY NUT CAKE

One and one-half cups of sugar, one-half cup butter, two and one-half cups flour, three-fourths cup sweet milk, one cup hickory nuts, whites of four eggs, one teaspoonful cream of tartar, one-half teaspoonful soda.

MRS. M. A. GARDNER

DATE LOAF CAKE

One pound whole walnut meats, one pound dates, stoned, one cup flour sifted three times, four level teaspoons baking powder, three-fourths cup sugar, four eggs, separated, and whites turned in last. Bake in moderate oven about an hour.

MRS. HARRY WRIGHT

CORNSTARCH CAKE

One-half cup butter, one cup sugar, two eggs, one-half cup of milk, one and one-half cups flour, one-half cup cornstarch, one teaspoonful baking powder. Flavor with lemon.

MRS. D. W. HUMPHREY

CORNSTARCH CAKE

Two cups sugar, one cup milk, three-fourths cup butter, whites seven eggs, two cups flour, one cup cornstarch dissolved in part of the milk, two teaspoons baking powder. Excellent with slices of candied citron cut fine and mixed in with the flour.

MRS. S. H. BRIGGS

POUND CAKE

One pound of flour, one pound of sugar, three-fourths pound of butter, one pound of raisins, one pound of currants, one cup sweet milk, five eggs, two teaspoonfuls cream of tartar, one teaspoonful soda, spice to taste.

MRS. M. A. GARDNER

POUND CAKE

One cup butter, one cup sugar, five eggs, two cups flour, two teaspoons Royal baking powder, one teaspoon vanilla and lemon each. Cream butter, add sugar slowly, add egg yolks beaten well, beat egg whites until light and add, with flour sifted with baking powder two or three times. Beat mixture until light and fluffy, flavor. Bake in moderate oven about one hour.

MRS. J. B. SAMPSON

SOUR CREAM CAKE

Beat light two eggs. Add one cup sugar, one cup sour cream, one-fourth teaspoon soda, one and three-fourths cups flour, one

and one-half teaspoons baking powder, one-fourth teaspoon salt. Bake in square tin and use either a chocolate or cocoanut frosting.

MRS. F. C. LEONARD

MOCHA TART

Beat one cup of sugar to a cream with the yolks of four eggs, one tablespoonful of coffee extract, one cupful of flour, one teaspoon of baking powder, beat well, add the beaten whites of four eggs and three drops of vanilla. This makes two layers. Filling: One cupful of cream beaten stiff, three tablespoons of sugar, one tablespoon of coffee extract, three drops of vanilla. Put between layers and on top and sprinkle with chopped nuts.

MRS. C. W. JOHNSON

BLACK CAKE

Part First: One cup black sugar, one-half cup butter, two heaping cups of flour, one-half cup sweet milk, yolks of three eggs, added last, one small teaspoon soda sifted in the flour. Part Second: One cup grated chocolate, one cup black sugar, one-half cup sweet milk. Place this part over the fire until all are dissolved, but do not boil. When cold, add to part first. Flavor with vanilla. Filling: Two cups black sugar, one-half cup butter (use a little less if the cream is thick), one-half cup sweet cream, boil five minutes, beat until cool. Flavor with vanilla.

MRS. A. S. LEWSLEY

BLACK CHOCOLATE CAKE

One-half cup of butter, two cups of sugar, one cup of milk, two and one-half cups of pastry flour, two and one-half teaspoons of baking powder, three eggs, one-half cake Baker's chocolate, melted, one teaspoon vanilla, pinch of salt. Bake in layers or a shallow pan.

Chocolate Marshmallow Icing—One and one-half cups of sugar, one-third cup cold water, boil until it hairs, then pour on one whole egg, add one-half cake Baker's chocolate, melted, and when cool add one-half pound of marshmallows which have been cut in about three pieces each.

MRS. JAMES H. PAUL

CHOCOLATE CAKE

Two ounces of chocolate, one-half cup of sugar, one-half cup of milk, boil until thick and then let it get cool, one cup of sugar, one-half cup of butter, one-half cup sweet milk, two cups of flour, two eggs, one teaspoon of saleratus, before adding flour add chocolate, then flour, bake either in loaf or layer.

MRS. R. W. POWELL

BLACK CHOCOLATE CAKE

One and one-half cups of brown sugar, one-half cup butter, one-half cup milk, two eggs, one and three-fourths cups of flour,

one teaspoon soda in a little of the milk. Half a cake of chocolate, the yolk of one egg, one-half cup milk, put on the stove, stir until thick. When cold add to the cake with two teaspoonfuls vanilla. Bake in layers and put together with boiled icing.

MRS. F. G. BROWN

BLACK CHOCOLATE CAKE

One-half cup of butter creamed with one cup of sugar, one egg well beaten, three tablespoons melted chocolate or cocoa, one cup sour cream, one teaspoon of saleratus, one-half teaspoon of cloves, one teaspoon of cinnamon, one and one-half cups of flour.

MRS. V. W. HOWELL

CHOCOLATE CAKE WITH BAKING POWDER

Two cups sugar, two-thirds cup of butter, four eggs, one cup of milk or water, two cups flour, two teaspoons baking powder, three squares of melted chocolate. This will make a large cake and can be baked in loaf or layers.

MRS. F. G. BROWN

CHOCOLATE CAKE WITH MOCHA ICING

Cook together one cup of strong coffee, one-half cup cocoa and one cup of sugar, a few minutes, add butter size of an egg while hot. Let it cool and then add one teaspoon of soda dissolved in one tablespoon of cold water, and one and one-half cups of flour, one teaspoon of vanilla and one egg slightly beaten. Bake in shallow pan in moderate oven.

Mocha Icing—One cup of confectioner's sugar, one-fourth cup of butter, two teaspoons of cocoa, one teaspoon vanilla and one tablespoon of boiling coffee. Beat until light and creamy.

MRS. M. H. PATTEN

CHOCOLATE CAKE

One cup sugar, one-half cup cocoa, one-half cup sour milk, one-half cup coffee, five tablespoons melted lard, one level teaspoon soda, one teaspoon vanilla, one and one-half cups flour (sifted), salt. Have sugar and cocoa in cake dish, pour hot coffee over this so as to dissolve sugar, then add other ingredients.

MISS CLARA SCURRY

CHOCOLATE PATTIES

One cup sugar, large tablespoon butter, one egg, one and one-half cups pastry flour, one-fourth cup cocoa, one-fourth cup sour milk, one-half teaspoon soda, one teaspoon baking powder, one-half cup boiling water, this makes fifteen patties. Icing: Two cups sugar, one-fourth cake chocolate, one-half cup milk. Boil until it forms a soft ball in water, remove from fire and add butter, size of a walnut, when partly cool beat until creamy and add one-half pound of chopped marshmallows.

MRS. G. B. SAMSON

BLACK CHOCOLATE CAKE

Three-fourths cup butter, one cup granulated sugar, yolks of three eggs. Mix butter, sugar and eggs together, then stir in one-fourth cake Baker's chocolate, melted, one cup milk, one teaspoon soda, one teaspoon cream tartar, one teaspoon vanilla, two cups flour, and bake in three layers. Filling for cake: Three cups granulated sugar, one teaspoon cornstarch and a pinch of cream tartar and eight tablespoons cold water. Boil this until it shreds from spoon and add to the well beaten whites of three eggs. Put the cake and filling together cold and have filling on very thick.

MISS MARGARET THOMPSON (Jermyn)

LAYER CAKE (CHOCOLATE AND WHITE)

One and one-half cups light brown sugar, one-half cup butter, two eggs, one-half cup sweet milk, one teaspoonful soda in the milk, two cups flour, two teaspoonfuls vanilla. Filling: Two-thirds cup chocolate, yolk of one egg, one-fourth cup sweet milk. Set in hot water. Stir until it thickens. Set to cool. Stir in the above mixture. This makes two dark layers. White Layer: One cup powdered sugar, one-half cup butter, one-half cup milk, two cups flour, one teaspoonful baking powder, one teaspoonful vanilla, whites of three eggs, well beaten, stir in last. Put layers together with boiled icing.

MRS. D. W. HUMPHREY

BLACK CHOCOLATE CAKE

One cup sugar, one large tablespoon butter, creamed together, one egg, one-half cup chocolate and enough boiling water to melt it, then fill the cup with sweet milk, add to this one teaspoon of soda, stir well and add to cake. Stir in one and one-half cups of flour, flavor with vanilla. Bake in layers or loaf.

MRS. WM. SHANNON

SPICED CHOCOLATE CAKE

One and one-half cups sugar, three-fourths cup butter and lard, one egg, one square chocolate melted in one cup of strong coffee, one-half teaspoon salt, one teaspoon of soda, dissolve in a little of the coffee, one teaspoon cinnamon, one-half teaspoon cloves, one cup of raisins, two cups flour, one-half cup walnut meats. Bake in loaf about forty minutes.

MRS. GEO. HUGHES

CHOCOLATE NUT CAKE

Beat one and one-fourth cupfuls of sugar with one-half cupful of butter to a cream. Add the well beaten yolks of three eggs, two and one-fourth squares of chocolate, melted over hot water, mix well and add alternately three-fourths cupful of milk with one and one-half cupfuls of flour, sifted with two teaspoons of baking powder. Beat thoroughly, add three-fourths cup of

broken walnut meats, lastly the beaten whites. If baked in a loaf bake slowly. Frost with marshmallow frosting.

MISS NATALIE FULKERSON

ROLL JELLY CAKE

Three eggs, the yolks beaten with one cup of soft sugar, rolled and sifted, two tablespoons sweet milk. Beat the whites to a stiff froth and then with the yolks and sugar, mix one heaping teaspoonful baking powder with one cup flour, add to other ingredients, flavor with lemon and bake immediately in moderately hot oven. While hot remove from pan and lay on a cloth wet with cold water, spread with jelly and roll quickly, sprinkle with powdered sugar.

MRS. W. R. MOON

SPONGE CAKE

Twelve eggs, the weight of ten in sugar, the weight of six in flour. Mix yolks and sugar together, then add the beaten whites, stir in the flour, lightly, add the juice of one lemon and a little salt.

MRS. T. B. VANAAN

SPONGE CAKE

Four eggs beaten separately, two scant cups of granulated sugar added to the yolks. When thoroughly mixed add the egg whites, two cups of flour, two scant teaspoons of baking powder, salt and flavoring. Add very slowly while stirring one cup of boiling water.

MRS. O. B. ACKERLY, JR.

SPONGE CAKE

Beat one cup of sugar, two whole eggs, and pinch of salt until very light. Then add one cup of flour, one teaspoon of baking powder and vanilla, then add one-half cup of hot milk.

MRS. WM. DAVIDSON, Westerly, R. I.

VELVET SPONGE CAKE

Three eggs beaten light, beat in one cup of sugar, one-half cup of sifted flour, next one-half cup of flour sifted with one teaspoonful of baking powder, and lastly one-half (scant) cupful of boiling water, very gradually. Have the tin buttered. Fill and bake in a well heated oven. May also be used as layer cake. Save the white of one egg for frosting.

MRS. J. T. PETHICK

SPONGE PATTY CAKES

Bake sponge cake in patty tins. When cool split them with a sharp knife, spread with chocolate frosting, fit them together and frost top of cakes.

SPONGE CAKE

One cup of sugar, one cup of flour, yolks of four eggs, one-half cup of water, two teaspoons baking powder, beat eggs and

sugar very light, add water, and baking powder sifted with the flour. Beat again and flavor with the grated rind of a lemon.

MRS. T. E. JEPSON

COLD WATER SPONGE CAKE

Beat yolks of four eggs and one and one-half cups of sugar until light. Sift two cups of flour and one teaspoon of baking powder twice and add alternately with three-fourths cup of cold water with one teaspoon of desired flavoring in the water. Fold in the well beaten whites of four eggs last. Bake in a moderate oven.

MRS. F. D. HARTSOCK

COCOA SPONGE CAKE

One cup sugar, one-half cup cocoa, one-half cup bread flour, one-half cup water, one teaspoon baking powder, three eggs.

MRS. G. B. SAMSON

CREAM SPONGE CAKE

Four eggs, one cup sugar, three tablespoons cold water, one and one-half tablespoons cornstarch, flour, one and one-quarter teaspoons baking powder, one-quarter teaspoon salt, one teaspoon lemon extract. Beat yolks of eggs and water until thick and lemon colored, add sugar gradually and beat with egg beater two minutes. Put cornstarch in cup and fill (even) with flour, mix and sift cornstarch and flour with baking powder and salt and add to first mixture. When thoroughly mixed add whites of eggs beaten stiff, and flavoring. Bake in a moderate oven thirty minutes.

MRS. W. A. MANVILLE

SPONGE CAKE

Four eggs beaten separately, two cups sugar, two cups flour, one large teaspoon baking powder, pinch salt, flavoring, one cup boiling water. Beat the whites of eggs in a large bowl, add sugar, next well beaten yolks of eggs, then gradually the sifted flour, add salt, flavoring and baking powder, at last boiling water. If baked in one cake use Turk's head pan, when baked in little pattie pans use the following frosting: Two cups 6X sugar and sift into bowl, one tablespoon butter, three tablespoons peanut butter, boiling water to mix, after putting the sugar into bowl, put the butter in center, right on top of butter put the peanut butter, then pour on the butter and peanut butter enough boiling water to make the proper thickness.

MRS. J. S. NILES

HOT MILK CAKE

Break two eggs in a mixing bowl, beat them with an egg beater, then add one cup of granulated sugar, and again beat with egg beater, one heaping cup of bread flour, pinch of salt, one teaspoon baking powder, sift in your mixing bowl, beat all

together until well mixed, one teaspoon vanilla, add one-half cup hot milk, put in cup cake pans and bake for about twelve minutes in hot oven.

FROSTING

One cup of confectionery sugar, enough milk to make a stiff paste, one tablespoon of butter, rub into the icing, add one teaspoon of vanilla, and spread this on while the cakes are still hot.

MISS IRENE SCURRY

HOT WATER SPONGE CAKE

One and one-fourth cup granulated sugar, one and one-half cup flour, two teaspoonfuls baking powder, four eggs, four tablespoonfuls boiling water. Cream yolks and sugar together, add beaten whites, pinch of salt, then flour and baking powder. Add the water and one teaspoonful vanilla and stir thoroughly. Nice baked in two layers and put together with whipped cream, but should be eaten at once.

MRS. W. G. SCURRY

MOLASSES DROP CAKES

One cup sugar, one cup shortening, one egg, one cup molasses, one tablespoon ginger, one-half teaspoon salt, one cup boiling water, one tablespoon soda dissolved in water, four cups of bread flour or four and one-half of pastry flour. Add fruit if desired.

MRS. F. C. LEONARD

MOLASSES DROP CAKES

One-half cup butter, one-half cup lard, one cup sugar, one cup molasses, one cup boiling water, five cups flour, three eggs, two teaspoonfuls cinnamon, one teaspoonful ginger, one teaspoonful salt, two teaspoonfuls soda (even). Mix lightly and drop with a teaspoon about an inch apart.

MRS. C. G. EVANS

SPICED DROP CAKES

One cupful each of sugar, crisco, molasses and sour milk, two level teaspoons each of soda, cinnamon and ginger, two eggs, teaspoon salt, cup of raisins previously boiled three minutes and cooled, four cups of bread flour. Drop from a spoon and bake in a hot oven.

DROP COOKIES

One-half cup butter, one cup sugar, two-thirds cup sweet milk, one egg, two teaspoons baking powder well sifted with two and one-half cups flour, and nutmeg or lemon to flavor. Drop in small spoonful on a buttered baking tin, allowing room to spread and put a raisin in the center of each. Bake in a quick oven to a light brown.

MRS. E. M. FUGH

GINGER DROP CAKES

One cup of lard and butter, one cup of brown sugar, one cup of molasses, one cup of sour milk or buttermilk, two eggs, one

tablespoon of ginger, one tablespoon of soda dissolved in a little boiling water, five cups of flour. Try one by dropping from a spoon, if it runs too much add a little more flour cautiously. Drop on pan leaving plenty of space between.

MRS. ANDREW S. HUBBARD

SOFT MOLASSES CAKE

One cup of molasses, two tablespoons of sugar, two table-spoons of lard, one egg, one-half teaspoon of ginger, one tea-spoon of cinnamon, one-half teaspoon of soda, two cups of flour, one cup of boiling water. This will look very thin when pouring into pan.

MRS. M. D. LATHROPE

GINGER CAKE

One and a half cups of molasses, one-half cup of melted shortening, half each of lard and butter, one egg, one teaspoon cream of tartar, two teaspoons soda in one cup cold water, a little salt and cinnamon, one tablespoon ginger, four cups flour.

MRS. ALFRED PASCOE

CHOCOLATE GINGERBREAD

One cup of molasses, one-half cup of sour milk or cream, one teaspoonful of ginger, one teaspoonful of cinnamon, one-half teaspoonful of salt, one teaspoonful of soda dissolved in one teaspoonful of water, two tablespoonfuls of melted butter, two cups of flour, two ounces Baker's chocolate mixed with one tablespoonful of melted butter. Pour into a shallow pan and bake in a moderate oven for twenty minutes. Icing: Beat together white of one egg, one cup of confectioner's sugar. Add one-half teaspoonful of vanilla. Spread very thinly on the gingerbread.

MRS. W. T. COLVILLE

GINGER BREAD

Two cups and a half of flour, one-half cup of sugar, one-half cup of lard, one cup of New Orleans molasses, three-fourths cup of warm water, two eggs, one-half teaspoonful of saleratus, a pinch of salt, a good teaspoonful of ginger.

MRS. JAMES ROBINSON

GINGER CAKE

One-half cup of lard, one and one-half cups of molasses, one cup of sour milk or buttermilk, three and one-half cups of flour, one egg, two teaspoons each of soda, cinnamon and ginger.

MRS. GEO. ACKERMAN

GINGER CAKE

One cup of sugar, one cup of molasses, two tablespoons melted butter and lard, one cup of warm water, three cups of flour, one teaspoon soda, one and one-half teaspoons ginger, a little salt and nutmeg. Beat two eggs light and add last.

MRS. A. W. REYNOLDS

SPONGE GINGER BREAD

Two coffee cups flour, two tablespoonfuls of butter, one teaspoonful of ginger, one-half teaspoonful cinnamon, salt, cup molasses, one coffee cup boiling water, poured on to one heaping spoonful of saleratus.

MRS. THOMAS PENGELLY

GINGER BREAD

One cup of brown sugar, one cup of molasses, one cup of butter, one cup of sour milk, three and one-half cups of flour, two eggs, one tablespoon of ginger, one tablespoon cinnamon, one teaspoon of soda. Bake in long tin.

MRS. J. E. WATT

SPICED GINGER CAKE

Two eggs, one cup of molasses, one cup of sugar, one of lard, three cups of flour, one cup of sour milk, and of soda, ginger, cinnamon, cloves and nutmeg, a teaspoon of each, dissolve soda in sour milk, putting it in just before adding the flour. Stir hard and bake slowly.

MRS. GEO. COUCH

BUTTERMILK CAKE

One cup sugar, one tablespoon lard, one and one-half cups buttermilk, one-half cup raisins, one teaspoon cloves, one teaspoon cinnamon, one teaspoon saleratus, salt, flour. Add the saleratus to the buttermilk (or sour milk), stir well, add to the cake. Use enough flour to make medium stiff dough.

MRS. ROBT. WHITFIELD

FRIED CAKES

One cup granulated sugar (sifted), one heaping tablespoon butter, two well beaten eggs (beat altogether), one cup sweet milk, one teaspoon salt, one-half nutmeg grated, two teaspoons baking powder sifted through three and one-half cups Ceresota flour or four even cups pastry flour. Try out five cents' worth of beef suet and add to the lard you fry them in, they won't soak grease. Roll in powdered sugar.

MRS. D. E. CLARK

FRIED CAKES

One cup sweet milk, two eggs, three-fourths cup sugar, butter size walnut, a little ginger or nutmeg, a little salt, two teaspoons baking powder, three and one-half cups flour (pastry). Fry in a hot lard, and if rolled in confectionery sugar will keep moist a long time and are very nice.

MRS. W. R. MOON

FRIED CAKES

Two cups light brown sugar, one cup of sweet milk, one tablespoon butter, one teaspoon of saleratus, two teaspoons of cream tartar, four eggs, a little nutmeg, flour enough to roll.

MRS. JOHN MOYLES

FRIED CAKES

One cup sweet milk, one egg, one cup of sugar, one tablespoonful of half lard and half butter, two teaspoonfuls of baking powder, pinch of salt. Mix soft and roll out and fry in hot lard.

MRS. S. ROBBINS

FRIED CAKES

One large cup sugar, four tablespoons melted butter, two eggs, one cup sour milk, two teaspoons cream of tartar, one teaspoon soda, little nutmeg and salt. Flour to stiffen.

MRS. A. PASCOE

FRIED CAKES

Cream together one cup of sugar, one egg, one and one-half tablespoons butter, add one cup warm milk, two teaspoons baking powder, a generous dash of nutmeg. Mix with enough flour to make a soft dough. Roll out and fry in hot lard.

MRS. F. W. BRENCHELY

FRIED CAKES

Four eggs beaten together, one cup of sugar, one cup of sour cream, one teaspoon of soda, two teaspoons of cream of tartar, salt, lemon or vanilla to flavor, and enough flour to stiffen.

MRS. C. E. DOWNING

RAISED DOUGHNUTS

Two cups of sugar, one-half cup of butter, one-half cup of lard, one pint of warm milk, two eggs, three-fourths cup of yeast, a little salt and nutmeg. Make the sponge at tea time, using one-half pint of luke warm water and the yeast, thicken with a little flour and let raise. At bedtime add the butter, sugar, eggs, lard, milk and spice, thicken with flour and knead the same as for biscuit, let raise in a warm room over night, in the morning cut out and let raise, then fry in hot lard.

MRS. C. W. JOHNSON

CHOCOLATE COOKIES

One-half cup of butter, one tablespoon of lard, one cup of sugar, one-fourth teaspoon salt, one teaspoon cinnamon, two ounces of chocolate melted, one egg, two tablespoons milk, about two and one-half cups of flour, one teaspoon baking powder. Quick oven.

MRS. CHARLES LEE

OATMEAL COOKIES

Three cups oatmeal, three cups flour, one cup lard, one cup sugar, one cup water, three teaspoonfuls baking powder, little salt. Roll very thin.

MRS. ALFRED PASCOE

OAT MACAROON

Cream one cup of sugar and one tablespoon of butter, add the yolks of two eggs, two and one-half cups of Quaker Oats (uncooked), two teaspoons baking powder, one-half cup flour, two tablespoons milk, one teaspoon vanilla and a little salt. Beat whites of the two eggs and add last. Drop on buttered tins with a teaspoon, a very few on a tin as they spread. Bake in a slow oven.

MRS. G. B. SAMSON

CHOCOLATE VIENNA CAKES

Bake patty cakes of any good black chocolate cake recipe, when baked remove from tins, cool, take out a small portion of cake from center of each and fill cavity with orange marmalade. Cover tops of cakes with chocolate frosting.

MISS MITCHELL, C. C. I., Hackettstown, N. J.

HICKORY NUT MACAROONS

One cup nuts, whites of three eggs, one cup pulverized sugar, two heaping tablespoons of flour, pinch of cream tartar, vanilla to taste.

MRS. DAVID REYNOLDS, Scranton

WALNUT WAFERS

Beat two eggs light, without separating them. Add gradually one cup brown sugar, beating all the while, and a pinch of salt. Mix with two tablespoons of flour and one cup walnuts chopped fine. If not stiff enough add more flour. Drop on greased tins and bake five minutes in hot oven.

MRS. P. BUTLER

FIG TARTS

Two cups of sugar, one cup of butter, two eggs, one cup of cream, sweet or sour, one teaspoon of soda, flour to make soft dough. Bake part as cookies and part with a hole in center, and put together with the following fig filling: Chop one and one-half pounds of figs, add one cup of sugar and one cup of water. Boil together until of the right consistency to spread.

MRS. C. H. GATES

SAND TARTS

One pound of white sugar, one-half pound of butter, one-half pound of flour, one tablespoonful of baking powder, three eggs. Mix altogether in a hard loaf and let stand over night. Roll out thin, cut with cookie cutter, sprinkle with sugar, cinnamon and chopped nuts. Bake in a moderate oven.

MRS. W. S. JOHNSON

LADY FINGERS WITH COCOANUT

Split lady fingers and spread with boiled icing and sprinkle with grated cocoanut. Fit together and roll in the icing and then in the cocoanut.

MARSHMALLOW WAFERS

One cup of sugar, one-half cup water, ten marshmallows, whites two eggs, one-fourth teaspoon vanilla, one cup pecan nut meats, saltines. Boil sugar and water until syrup will thread when dropped from tip of spoon. Remove to back of range and add marshmallows cut in pieces. Pour over whites of eggs beaten until stiff, add nut meats broken in small pieces, and vanilla. Spread saltines with mixture and bake in a slow oven until delicately browned.

MRS. J. J. THOMPSON

MARGUERITES

Beat the white of one egg stiff, add granulated sugar to make a stiff meringue. Drop from teaspoon onto the square salted crackers, and sprinkle with chopped walnuts. Bake in cool oven until dry and a light brown.

MISS HATTIE PASCOE

MARGUERITES

Beat two eggs slightly, add one cup of brown sugar, one-half cup of flour, one tablespoon melted butter, one-fourth teaspoon baking powder, one-third teaspoon salt, one cup pecan meats cut in small pieces. Fill small buttered tins two-thirds full of the mixture and place pecan meats on each. Bake in moderate oven about fifteen minutes.

MISS BESS MILLS

ROCKS

One cup of butter, one and one-half cups of sugar, one pound of dates, one-half pound of nuts, three eggs, two small teaspoons of cinnamon, one small teaspoon each of cloves and vanilla, two teaspoons soda in two tablespoons of hot water, three cups of flour. Drop from teaspoon on buttered tin. Bake.

MRS. A. F. BIRKETT

KISSES

Two egg whites beaten stiff, then add one cup of cocoanut, one cup of granulated sugar, two cups of corn flakes, salt and flavor. Form in balls. Bake on a greased tin in a rather hot oven. This recipe makes fifteen kisses.

MRS. O. B. ACKERLY, Jr.

FRUIT COOKIES

Two cups sugar, one cup butter, two eggs, one teaspoon cloves, nutmeg, one teaspoon soda, two tablespoons sour milk, two cups chopped raisins, flour to roll.

MRS. R. B. FOWLER

CHOCOLATE FRUIT CAKES

Cream one-half cup of butter and add one cup of sugar gradually. Mix two tablespoonfuls of grated chocolate with one tablespoonful of sugar taken from the cupful and dissolve in

one tablespoonful of hot water. If it does not get smooth readily hold over a hot fire. Add to the butter and sugar, then stir in two well beaten eggs. Sift together two cupfuls of flour and one and one-half teaspoonfuls of baking powder, add to the mixture, also one-half cupful stoned and chopped raisins. If not stiff enough to roll out add more flour. Roll one-fourth inch in thickness, cut out and bake for about ten minutes.

MRS. GEO. H. MOON

HERMIT CAKES

One and one-half cups brown sugar, one cup currants or raisins, one-half teaspoon salt, one-half cup butter, two eggs, one teaspoon soda in two tablespoons sour milk, one teaspoon each of all kinds of spices. Mix stiff with flour, roll thin, cut in squares like soda crackers.

MRS. JULIUS SPAETH

FRUIT AND NUT COOKIES

One-third cup of butter, one cup sugar, two eggs, one-half teaspoon soda in two tablespoons of milk, one and a half cups of flour (more if necessary), one-half teaspoon each of cinnamon, and cloves, one-half cup each of chopped walnuts and raisins. Drop with a teaspoon in greased pans and bake in a quick oven.

MISS HATTIE M. PASCOE

HERMITS

One and one-half cups sugar, three-fourths cup butter, one-half cup sour milk, one cup raisins, three eggs beaten, one teaspoon soda, one teaspoon cinnamon, one-half teaspoon cloves, little nutmeg, mix soft like sugar cookies.

MRS. W. SHANNON

BROWNIES

One cup of sugar, one-fourth cup of melted butter, two eggs, two squares melted chocolate, one-half cup flour, one cup chopped walnut meats, one teaspoon vanilla. Beat eggs separately. Stir quickly and pour in the tin to bake while the butter and chocolate are still warm. Bake in a shallow tin in a moderate oven about forty-five minutes. Cut in squares while warm.

MRS. F. H. FRANK

CHOCOLATE BARS

One-half cup butter, one cup sugar, three beaten eggs, two squares melted chocolate, three-quarters cup flour, one-half teaspoon baking powder, pinch of salt, one cup chopped nuts. Bake in dripping pan and cut in desired length bars. Bake about twenty minutes.

MRS. R. S. McMULLEN

NUT BARS

One cup brown sugar, five rounded tablespoons flour, one egg, beaten, one pinch salt, one pinch soda, one cup walnut meats,

cut fine, mix in order, spread with knife dipped in milk, bake in slow oven 25 minutes or so. Remove while moist.

MRS. F. F. SHANNON

RICE CAKES

One-half cup of sugar, one tablespoon of butter, two eggs, one cup of rice flour, one tablespoon of wheat flour, one and one-half teaspoons of baking powder, a little salt. Line patty tins with pie crust, put in a spoonful of jam or marmalade, then put a spoonful of the cake mixture on the top and bake.

MRS. HARRY WRIGHT

SOUR CREAM CAKES

One cup of sugar, pinch of salt, break one egg in measuring cup, fill cup with sour cream. Take out about two tablespoons of the cream and dissolve in it one-half teaspoon of soda. Beat all together, then add one and one-fourth cups of flour. Flavor and bake in patty tins. These may be varied by adding chopped nuts, raisins, spices or melted chocolate.

MRS. W. G. SCURRY

CREAM PUFFS

One cup of water, one-half cup of washed butter, one cup of flour. Boil the water and butter together, and add the flour dry while boiling, then allow to cool. Add three eggs not beaten, mix well together and drop on buttered tins. Bake twenty-five minutes in a quick oven. Filling: One and one-half cups of milk, two eggs well beaten, two tablespoons cornstarch, dissolved in a little cold milk, mix with the eggs and stir into the boiling milk, add two-thirds of a cup of sugar. Flavor with vanilla and put into the puffs when cold.

MRS. JOHN KASE

CHRISTMAS COOKIES

One cup sugar, one cup butter, one cup strong coffee, one quart syrup. Mix all together and boil ten minutes, remove from the stove and add one teaspoon of soda, one teaspoon allspice, two tablespoons cinnamon, three grated nutmegs, one teaspoon salt, three tablespoons of anise seed, one-half pound almonds chopped very fine. While hot add flour enough to make as stiff as can be stirred with a spoon.

MRS. ROSINGER

VANILLA COOKIES

One cup butter, two cups sugar, one-half cup sweet milk, three eggs, one scant teaspoon soda, two scant teaspoons cream of tartar, one and one-half teaspoons vanilla, three and one-half cups flour, cream butter and sugar, add eggs and milk, mash soda and cream of tartar very fine and sift into the flour. Add extract, mix soft, using more flour if necessary, roll thin and bake quickly.

MRS. T. C. ROBINSON

ENGLISH COOKIES

One cup butter, three-fourths cup sugar, two eggs, one-half teaspoon soda in two tablespoons milk, one teaspoon cream tartar, two and one-half cups sifted flour, one cup currants, a little lemon peel, a little nutmeg. Drop in buttered pan with teaspoon. Makes thirty cookies.

MRS. H. T. JACKSON

LITTLE WELSH COOKIES

Two quarts of flour, one-half cup butter, one-half cup of lard, one teaspoon of salt, one cupful of sugar, three teaspoonfuls baking powder, one pound currants. Mix thoroughly together, add cold water enough to make a paste, then roll out, cut into little cookies and bake in a hot oven.

MRS. JOHN B. EVANS

SCOTCH SHORT BREAD

One pound pastry flour, one-half pound butter, and one-fourth pound confectioner's sugar. Put flour and sugar on baking board and knead in the butter with the hand. Roll out about one-half inch thick, cut in squares and bake in a moderate oven.

MRS. WM. DAVIDSON, Westerley, R. I.

SUGAR COOKIES

Two cups sugar, one cup butter, stir together same as for cake, four eggs, beat eggs well before adding to sugar and butter, add a little flour, then add one teaspoon soda, and two of cream tartar wet in one-fourth cup sweet milk. Flavor with lemon or vanilla, then add flour enough to roll. Be careful not to get them too stiff.

MRS. JULIUS SPAETH

SUGAR COOKIES

Cream together two-thirds cup of butter, one and one-half cups sugar and two eggs. Then add two teaspoons cream tartar, one teaspoon soda dissolved in one-half cup milk, one teaspoon lemon extract, and flour enough to make a soft dough. Roll out, cut the cookies and after placing in the pan sprinkle granulated sugar over them and bake.

MRS. D. SCURRY

CRISP SUGAR COOKIES

One cup butter, two cups (soft C) sugar, three eggs well beaten, two teaspoons cream tartar mixed with one cup flour, one small tablespoon milk, one teaspoon soda dissolved in very little water, and any flavoring desired, add flour enough to make dough easily rolled out. After they are cut out and in the pan brush the top with sweet milk and sprinkle with granulated sugar. Bake in quick oven a light brown.

H. R. C. (Jermyn)

LEMON COOKIES

One cup of butter, two cups of sugar, three eggs, one-half teaspoon of soda dissolved in the juice of one lemon, one quart of flour. Add the grated rind of the lemon. Orange may be used if desired.

MRS. N. H. HILLER

SOUR CREAM COOKIES

One cup sugar, one-half cup butter, one egg, one-half cup sour cream, two and three-fourth cups flour, three and one-half level teaspoons baking powder, one-fourth teaspoon soda. Cream sugar, butter and egg together, add cream with soda dissolved in it, add flour and baking powder sifted together, flavor. Drop from teaspoon on pan, sprinkle with nut meats or cocoanut before baking.

MRS. J. B. SAMPSON

SUGAR COOKIES

One-third cup butter, one level cup sugar, two eggs, beaten together, one-half cup of sour cream, three-fourths teaspoon soda, two level teaspoons baking powder, three-fourths teaspoon salt, a little nutmeg and lemon extract. Flour to make a soft dough, toss on floured board, make into a long roll, cut off bits and, with hands make into balls, put on buttered tins and use the bottom of measuring cup, of aluminum or tin, well floured, to flatten the cookies to the desired thickness. Sprinkle a little granulated sugar on each and then bake.

MRS. R. A. JADWIN

SUGAR COOKIES

One and one-half cups granulated sugar, one cup butter, one-half cup sweet milk, two eggs beaten separately, one teaspoonful soda, two teaspoonfuls vanilla. Mix soft and bake in a quick oven.

MRS. J. S. BERRY

SUGAR COOKIES

Two cups of granulated sugar, one cup of butter, one cup of sour milk, two eggs, a pinch of salt, one teaspoon of soda dissolved in the milk, a little nutmeg or vanilla. Mix soft and bake in quick oven.

MRS. W. SHANNON

SUGAR COOKIES

One and one-half cups soft sugar, one cup butter, three eggs, four tablespoons milk, two small teaspoons cream tartar, one small teaspoon soda. Mix good and stiff with pastry flour.

MRS. H. T. WILLIAMS

FILLED COOKIES

One cup of sugar, one cup of sweet milk, one-half cup of butter, one egg, one level teaspoon soda, three level teaspoons bak-

ing powder, flour to make a soft dough, and flavor with vanilla. Roll quite thin, and cut small. Put a large teaspoon of filling between two cookies, press edges together lightly and bake. Filling: One cup of sugar, one cup of raisins, one cup of boiling water, juice of one small lemon, one tablespoon flour. Cook slowly until quite thick, and allow to cool before using.

MRS. CHARLES H. HORTON

BUTTERMILK COOKIES

Two cups sugar, one cup lard, one cup buttermilk or sour milk, one teaspoon soda, two teaspoons baking powder, two eggs, a little salt and flavor to taste.

MRS. HIRAM INCH

COCOANUT JUMBLES

One cup of sugar, one-half cup of butter, one egg, one cup of cold water, one cup of desiccated cocoanut, two teaspoons baking powder, flavor with lemon, and flour enough so they will drop from a spoon. After they are dropped on the baking tin, cover the top with the white of an egg, sweetened, then sprinkle with cocoanut.

MRS. J. E. WATT

CHOCOLATE JUMBLES

One and one-half cups sugar, one-half cup sweet cream, one-half cup butter, one cup chocolate or cocoa, two teaspoonfuls baking powder, one egg. Mix like cookies and bake in hot oven.

MRS. W. SHANNON

JUMBLES

Two cups of sugar, one cup of butter, two eggs, one-half cup sweet milk, one teaspoon of soda, two teaspoons of cream of tartar. Add enough flour to make it as stiff as can be stirred with a spoon. Do not use a rolling pin, but make into roll about ten inches long. Slice off and lay into a plate of sugar, pat with the fingers, remove, and bake in a quick oven.

MRS. VAN GORDER

GINGER SNAPS

One pint New Orleans molasses, one small cup lard, one tablespoonful ginger, one teaspoonful salt. Put on the stove and boil a few minutes. Stir in while boiling, one tablespoon baking soda. Stir until through fermenting. Set to cool, have flour in a dish and stir in liquid, stir in enough to roll.

MRS. D. W. HUMPHREY

GINGER SNAPS

One cup of sugar, one of lard, one of best molasses, two teaspoons of cinnamon, two of ginger, one of salt, one egg, two teaspoons of soda dissolved in half a cup of warm water, in winter, but cold in summer; flour to make stiff. Use plenty of lard in greasing baking tins, and bake very quickly.

Try mixing these ginger snaps at night, using five cups of flour before it is sifted, place in the refrigerator in summer or in the cellar in winter. In the morning roll out and bake. It is much quicker than when just mixed up.

MRS. GEO. COUCH

GINGER SNAPS

One cup soft sugar or three-quarters cup of granulated sugar, one cup molasses, one cup lard, two teaspoonfuls soda, one teaspoonful salt, one tablespoonful ginger, one-half cup boiling water. Mix very stiff, roll and bake in a quick oven.

MRS. J. S. BERRY

GINGER SNAPS

One-half cup butter, one-half cup sugar (soft C), one-half cup molasses, one egg, one teaspoon soda dissolved in one teaspoon vinegar. Add ginger, cinnamon, cloves and nutmeg as desired. Flour to make a dough easily rolled. Roll till thin and bake in very quick oven.

H. R. C., Jermyn

ICINGS AND FILLINGS

BOILED ICING

One cup sugar, one-half cup water, put on stove and let boil, without stirring, until it threads. Have beaten the white of one egg and add slowly drop by drop, the syrup, then beat until stiff, add vanilla.

MRS. G. W. REYNOLDS

CHOCOLATE ICING

This is made by adding a quarter of a cake of melted chocolate to the above recipe.

CHOCOLATE ICING

Six tablespoons of grated chocolate, same amount of granulated sugar, five tablespoons of milk. Boil ten minutes. Flavor with vanilla. Cool and spread.

MRS. C. W. JOHNSON

CHOCOLATE FROSTING

Melt one-fourth cake Baker's chocolate in a saucepan. Mix together one egg, one cup sugar, two tablespoons of cornstarch dissolved in one-half cup of milk. Pour this mixture into the hot chocolate and cook until thick. Beat until cool. Flavor with vanilla. Spread on cake.

MRS. G. W. REYNOLDS

COCOA FILLING

Two cups confectionery sugar, one-half cup of butter, cream together and add two tablespoons of cocoa and one teaspoon of vanilla. Thin with cold coffee until it will spread nicely on the cake.

MRS. C. C. SHIFLER

FUDGE ICING

Cream together one cup of confectioner's sugar and a piece of butter the size of a walnut. Add a few drops of cream and flavor with vanilla. Then add one-fourth cake of chocolate which has been melted over hot water. Make of consistency to spread.

MRS. C. E. DOWNING

GOLDEN ICING

Beat the yolks of three eggs, with one cup of sugar, flavor with vanilla, put on cake ten minutes after baking.

FRUIT FILLING

Add a cup of chopped nuts and one cup of chopped raisins to boiled icing.

MISS SADIE MILLER

MARSHMALLOW FILLING

Two tablespoons gelatine dissolved in one-fourth cup of cold water for half an hour, add one-fourth cup of hot water and stand half an hour. Beat in one pound XXXX sugar for half an hour, turn in a tin same size as cake, and put on ice to stiffen. Use vanilla to flavor.

MARSHMALLOW FROSTING

One cup light brown sugar, one-half cup cream, boil until it threads. Beat with one-fourth pound of marshmallows until creamy.

MISS NATALIE FULKERSON

VANITY FILLING

White of one egg, one cup of sugar, three-fourths cup of jelly. Beat all together till stiff.

MISS LOU WILLIAMS

FIG FILLING

One pound of figs chopped fine, one-half cup of sugar, and one cup of water, boil together until thick and smooth. Spread between the layers of the cake and then over this spread whipped cream sweetened and flavored with vanilla.

MRS. L. A. BASSETT

CREAM ICING

Two cups of granulated sugar, one-half cup of milk, flavor with vanilla or grated chocolate. Let the sugar and milk boil for two minutes and stir until cold. For chocolate icing grate chocolate and put in with sugar and milk to boil.

MRS. CHARLES MELLEN

LEMON CREAM FILLING

One cup of granulated sugar, two tablespoonfuls butter, two eggs, juice of two lemons. Mix all together and boil until the consistency of jelly. Frost the top of the cake.

MRS. W. L. ISGAR

LEMON CREAM FILLING

One-half cup of sugar, one tablespoon of flour, small lump of butter, juice and rind of one lemon, one egg. Mix in order given, and cook in double boiler until thick.

MAPLE FILLING

Place one-half pound of maple sugar and one-half cup of cold water in a sauce pan over the fire. Boil until it hairs, then pour upon the whites of four eggs beaten to a stiff froth, beat until cold. Divide this into two parts and to one-half add one-half cup of whipped cream. This is to be put between the layers of cake. Use the other half for frosting the top and sides.

CHOCOLATE FILLING

One-half cup of water, one cup sugar. When boiling hot thicken with one large spoonful of the cake dough, stirred smooth with one-half cup of water. Add one-quarter of a cake of melted Baker's chocolate. Flavor with vanilla.

MRS. A. W. REYNOLDS

COFFEE ICING

Make the same as boiled icing, using strong coffee in place of water.

MRS. A. L. PATTERSON

COCOANUT FILLING

Make boiled icing, spread on the layers and then sprinkle thick with grated cocoanut. For a nice change add a quarter of a cake of melted chocolate to the boiled icing and then stir in a large cup of grated cocoanut.

CHOCOLATE ICING

One cup of sugar, one-quarter cup of water, boil until it hairs. Then pour slowly on one whole egg, beaten light. Add one-quarter of a cake of melted chocolate. This can be used for filling and icing.

LADY BALTIMORE FROSTING

Add to boiled icing one-half pound of candied cherries, one-half pineapple, one-half pound of figs, one-half pound pecan meats, all cut in small pieces, one teaspoon rose water. This is to be used as icing and filling for cake. Decorate top with a few cherries and pieces of pineapple.

CARAMEL FILLING

One cup confectionery sugar, one-fourth cup butter creamed, one tablespoon cocoa and chocolate, one teaspoon vanilla. Mix all together with cold coffee to consistency of frosting, and spread on cake.

MRS. J. F. REIFLER

CARAMEL FILLING

Put two cups of granulated sugar and one cup of sweet milk on stove where it will cook slowly. Melt one cup of sugar stirring constantly until it is dissolved, then add to the boiling milk and sugar and stir until dissolved, let boil until it threads. Have the whites of two eggs beaten stiff, and stir in the hot caramel slowly, beating constantly until cool. Flavor with vanilla.

MRS. JAMES D. STOCKER, Jermyn

STRAWBERRY FILLING FOR CAKE

Mash one cup of strawberries, add one cup of sugar and the white of one egg. Beat all together until light and thick.

MRS. C. H. HORTON

BREAD

ELECTRIC YEAST

Take one quart of potato water, mash two medium sized potatoes and put into it; put into a glass jar; add four tablespoons of sugar. When lukewarm add one cup of yeast, (or yeast cake) set in a warm place. Leave a cupful in the jar to raise it next time.

MRS. EVAN TUCKER

HOP YEAST

Boil six potatoes soft in one quart of water. Boil one-eighth of a four-ounce package of dried hops in one quart of water. Mash the potatoes and add two tablespoonfuls of flour, making a smooth paste, then pour over it the boiling potato water. This must cook the flour. Then add the strained hop water. When cool add one cupful of sugar, two tablespoonfuls of salt, one tablespoonful of ginger. Mix well and add one cupful of good yeast. This makes two quarts.

MRS. M. CAVANAGH

WHITE BREAD WITH MILK SPONGE

One pint of milk scalded and cooled. Add a quart of water in which two potatoes have been boiled and mashed, having it all lukewarm. Add one tablespoonful each of lard, sugar and salt, and one penny's worth of soft yeast, or one and one-quarter yeast cakes. Beat thoroughly and stir in enough flour to make quite a stiff sponge. Let rise over night. In the morning, early as possible, stiffen with more flour and mould on a board for one-half hour. Then set to rise and when light divide into three loaves. Place in the tins and when light bake one hour.

MRS. A. PASCOE

WATER BREAD

Water bread is made the same as milk bread, using tepid water instead of milk.

WHITE BREAD

Place one yeast cake and one tablespoonful of sugar in a large cup of lukewarm potato water, at 6 o'clock, and when dissolved make a soft sponge and let raise in a warm place until 10 o'clock. Then add one quart of warm water, one tablespoon lard, and one heaping tablespoon salt, thicken with one and one-half quarts of flour. Let raise over night and in the morning stiffen with more flour and knead until velvety and it peels from the pan. When light make into loaves, place in tins, and when light, bake one hour.

MRS. R. H. REYNOLDS

BREAD

At 1 o'clock take three medium sized potatoes, mash and add one small teacup of flour, pour over three pints of boiling water, then add to this three level tablespoons of lard, three teaspoons salt and one cup of sugar. At 1 o'clock put one yeast cake to soak in a very small cup of tepid water, keep all lukewarm. At 4 o'clock add the yeast and also flour enough for a soft sponge, set aside to raise. At 9 o'clock knead in all the flour it will take and knead thoroughly for nearly one-half hour. Early in the morning put in loaves. This amount will make three medium loaves and a tin of biscuit.

MRS. J. C. DECKER

CURRENT BREAD

One quart of potato water, one quart of lukewarm water, add any good yeast, a small handful salt, one-half cup butter, one-half cup sugar, one pound raisins, one pound of currants. Mix stiff over night, then mix down early in the morning, then put on pans and bake in moderate oven; takes little longer to bake than white bread. This makes six loaves.

MRS. SHANNON

CARAWAY OR CURRENT BREAD

Take one quart of bread from the last raising, add one-half cup sugar, one tablespoonful melted lard or butter, and one-half cup currants or three tablespoonfuls seeds as preferred. Work with the hands until smooth, and place in a greased basin to rise. When light bake three-fourths of an hour. If buns are desired make in to shape after raising and let rise again.

S. L. M.

WELSH CURRENT BREAD

Six quarts of flour, one cup of lard, one-half cup of butter. Mix thoroughly together, add two pounds of currants, one pound of raisins, one-fourth pound of lemon peel, one-fourth pound of citron peel sliced fine, one tablespoonful of salt, one teaspoonful of allspice, one teaspoonful of cinnamon, one teaspoonful of nutmeg. Mix all ingredients together well, then make a sponge as you do bread, using one and one-half yeast cakes, and enough water to stiffen, set away to raise over night. In the morning mould into loaves, let rise, and bake an hour. This recipe makes six loaves.

MRS. JOHN B. EVANS

ENTIRE WHEAT BREAD

To make one loaf of entire wheat bread, when making the white bread take out one pint of the soft sponge in the morning. Add to it one teaspoon each of sugar and salt and stiffen with entire wheat flour, which will use about one pint of the flour. Mould on a board fifteen minutes. Set in a warm place to get light before making it in a loaf. Bake one hour.

MRS. A. PASCOE

ENTIRE WHEAT BREAD

Six cups of entire wheat flour, one quart of buttermilk, one cup of molasses, one dessertspoonful of salt, three teaspoonfuls of soda. Mix and bake in small covered tins for two hours.

MRS. E. R. REESE

WHOLE WHEAT BREAD

One cup molasses, two cups sweet milk, three cups of whole wheat flour, one teaspoon soda, two teaspoons baking powder. Put soda in the molasses, and baking powder in flour, one teaspoon salt. Steam three hours and bake twenty minutes.

MISS ROSE STRICKLAND

NORA'S WHOLE WHEAT PUFFS

One and one-half cups whole wheat flour, one-half cup white flour, one tablespoonful sugar, one teaspoonful baking powder, two eggs beaten separately, one cup milk, one cup water. Mix whole wheat flour, salt and sugar, add milk to the beaten yolks, then the water, and stir this into the dry mixture. Add the one-half cup of white flour, with baking powder, then the whites beaten stiff and bake in hissing hot gem pans thirty minutes.

MRS. JAMES STOTT

RAISED BISCUIT

Two quarts of bread dough, whites of two eggs, one cup of lard and a little sugar. Mix thoroughly and when light make into biscuit. Let rise and bake a nice brown. This will make four dozen biscuits

MRS. A. PASCOE

FEATHER BISCUIT

Three large potatoes, boiled and mashed, one tablespoon lard, one cup sugar, one-half cup milk, one egg, one-half cup yeast, flour to make stiff batter. Beat well and put in flour for a soft dough and knead well. Set at 10 o'clock for tea, and at 4 o'clock roll out and cut in squares and bake in rather hot oven.

MRS. G. W. SAMSON

RUSKS

One pint scalded milk, one cup of sugar, one-half cup of butter, one cup of yeast, a little nutmeg. Stiffen to make a batter about 3 in the afternoon. Then at 9 beat two eggs very light and stiffen all, and in the morning make into biscuits. When very light bake twenty minutes.

MRS. J. E. WARNICK

PARKER HOUSE ROLLS

One pint of scalded milk, three tablespoons of sugar, one tablespoon of salt, two tablespoons of lard, one yeast cake, stiffen to make a batter not quite as stiff as bread sponge, then in the morning stiffen again. Mould down when light, and set to rise. When very light handle very carefully, roll out, cut

with a biscuit cutter, spread with melted butter, fold over and put in dripping pan. When light bake twenty minutes in hot oven.

MRS. G. W. REYNOLDS

QUICK ROLLS

One Fleischmann's yeast cake dissolved in one-fourth cup warm water. Scald one cup milk and cool until lukewarm, add one teaspoonful salt, one tablespoonful sugar, two tablespoonfuls butter and lard, three cupfuls bread flour. Let rise until double its bulk.

Handle carefully, roll to about one inch thick, cut with biscuit cutter, spread with melted butter, fold over, let rise until light. Bake about twenty minutes.

MRS. W. G. SCURRY

CINNAMON ROLLS

Take raised biscuit dough, roll out thin, then spread with butter, sprinkle well with sugar and ground cinnamon. Roll up like jelly cake, cut small pieces from the end and put in a tin to rise. When light bake in a moderate oven.

MRS. A. E. TIFFANY

LONDON HOT CROSS BUNS

To one-half pound of flour take one cup of lukewarm milk, one yeast cake or its equivalent in soft yeast, two heaping table-spoons of butter, four table-spoons sugar, two table-spoons of cream, two eggs. Dissolve the yeast in the milk, stir in enough flour to make a soft sponge and set to rise in a warm place. Beat eggs very light, add butter, sugar, cream and lastly the flour, which should be carefully stirred in a little at a time. Pour in the sponge, beat as in making cake. Cover with a buttered paper, then with a tin cover, and let rise. At the end of three hours dredge the mass with flour, but do not knead the dough which will be quite soft. Roll and cut into buns. Let rise for two hours. Score each bun with a knife to form a cross. If liked, glaze with caramel before putting into the oven. Bake twenty minutes.

MRS. CHAS. ROBERTS

BREAD STICKS

Use either the whole wheat or white bread. At sponging time take about a tablespoonful of the sponge and roll out under your hand in a long, round bit the size of your finger and the length of your bread-stick pan. Put each one down in its place in the pan, stand in a warm place for thirty minutes, brush them with water, and bake in a quick oven about fifteen minutes.

FRENCH PUFFS

One pint of sweet milk, six ounces flour, four eggs, one-half salt-spoon of salt, scald the milk and pour over the flour, beat

until smooth, whisk the eggs to a froth and add to the flour and milk when sufficiently cool. Have ready a kettle of boiling lard and drop one teaspoonful of the batter at a time into the lard and fry a light brown; sift white sugar over them or eat with syrup.

MRS. W. W. BRONSON

SCOTCH SCONES

Two cups flour, one tablespoon of butter and a little salt, one-half teaspoonful soda, one teaspoonful cream tartar. Use enough rich buttermilk to make just stiff enough to roll out half an inch thick and bake on a hot griddle without greasing. Serve hot with syrup.

MISS JESSIE GERROND

GERMAN KUCHEN

One quart of bread sponge, one cup of sugar, one egg well beaten, one-half cup of sweet milk, lukewarm, one-half cup of butter and lard mixed, one teaspoon of salt. Mix in flour enough to make a soft dough, not as stiff as for bread. Let rise over night. In the morning roll out about an inch thick and put in pie tins. Spread top generously with melted butter, sprinkle with sugar and cinnamon and when nice and light, bake. This will make six tins.

MRS. A. ROMMELMEYER

KUCHEN

Three-fourths cup melted lard, two eggs, one cup sugar, one pound small raisins, one tablespoon salt, three table-spoons baking powder, one yeast cake. Make a sponge with the yeast cake and one cup of water and a little flour, when light add to the above and mix like bread, let stand over night to raise, in the morning mould into pans about two or three inches thick, when light bake about three-quarters to one hour, when cool ice with confectionery sugar. This receipt makes a nice sweet biscuit without the raisins.

MRS. GEO. W. HUGHES

KUCHEN WITH BAKING POWDER

One small cup of sugar, two table-spoonfuls of butter, pinch of salt, one egg, two cups of flour, two table-spoons of baking powder, one cup of milk. This will make two jelly tins full. Sprinkle with sugar and cinnamon and bake. This recipe can be used for shortcake by omitting the sugar and cinnamon.

MRS. HARRY WRIGHT

CRUMB CAKE

Two cups flour, one tablespoon lard, two large table-spoons baking powder, one-half teaspoon salt. Mix together well, add one cup sugar, stir, take out one-half cup of this mixture for crumbs. Beat one egg in a cup, fill cup with milk and add to mixture, turn into a pan, sprinkle crumbs and cinnamon on top and bake.

MRS. C. H. CONSTANTINE

TEA BISCUIT

One quart of flour, three teaspoonfuls baking powder, one teaspoonful salt, four tablespoonfuls butter, one pint milk. Sift the flour and baking powder together into a mixing bowl, add salt, butter and lastly the milk. Mix thoroughly and quickly with the hands into a soft dough. The more quickly this is done the lighter the biscuits will be. Flour the hands, break off bits of the dough the size you wish and quickly roll into any shape. Bake in a quick oven twenty minutes.

MISS MARY FERREL

WHEAT MUFFINS

One pint flour, one cup milk, two eggs, two teaspoonfuls baking powder, butter the size of an egg. Beat the yolks of the eggs with the butter, then add the whites well beaten, sift the baking powder with the flour and mix all together.

MRS. J. T. PETHICK

SWEET MUFFINS

Cream one-fourth cup of butter, add one-fourth cup of sugar and one egg beaten light. Sift three level teaspoons of baking powder in two cups of flour, add three-fourths cup of milk. Butter gem pans, fill not over half full and bake about twenty-five minutes in a moderate oven.

MRS. G. FRANK COUCH

DATE MUFFINS

Two well beaten yolks of eggs, to two rounding tablespoons of butter creamed with two of sugar. Sift one cup of flour and one-half cup of cornstarch with two teaspoonfuls of baking powder and a little salt. Add this alternately with a scant cupful of milk, beat well and stir in three-fourths of a cup of dates cut into small pieces. Mix in gently the stiff whites of two eggs and bake in a hot oven.

MRS. J. F. REYNOLDS

SALLY LUNN

One cup sweet milk, two eggs, three cups flour, one-half cup sugar and butter mixed, three teaspoons baking powder. Bake in gem pans

MRS. H. J. HOCKENBERRY

POT-PIE CRUST

One quart flour, three teaspoons baking powder, one of salt, two tablespoonfuls lard, one egg, milk to mix stiffer than biscuit. Cook meat until tender, roll out crust, cut and lay it over the meat, add lump of butter size of an egg, and boil slowly half an hour, not raising the lid of kettle.

MRS. F. E. DENNIS

GRAHAM BREAD

Sieve together two cups wheat flour, one cup Graham flour, one-half teaspoon salt, one-half cup sugar, add one cup sweet milk, in which dissolve two small teaspoons soda, one-half cup molasses, one-fourth cup raisins, or nuts may be added, beat thoroughly, and lastly add two well beaten eggs. Steam three hours; make three loaves in baking powder cans.

MRS. HARRY B. HILLER

BAKED BROWN BREAD

One quart of warm water, one-half cup of sugar, a little salt, one teaspoonful of soda, one-half cup of yeast, four cups of Graham flour, two cups of wheat flour, stir all together. Pour in greased tins and let rise over night. Bake one hour in same tins as early as possible in the morning.

MRS. A. PASCOE

BAKED GRAHAM BREAD

Two cups of Graham flour, one cup wheat flour, one-half cup molasses, two cups sweet milk, one teaspoon soda, one teaspoonful salt. Bake two hours in covered coffee cans.

MRS. T. F. HALL

BROWN BREAD

One cup of sour milk, one cup of sweet milk, one cup of corn meal, one cup of molasses, one pint of Graham flour, one teaspoon soda. Mix well together and steam three hours.

MRS. WM. SHANNON

BROWN BREAD

One pint of sweet milk, two-thirds cup molasses, three cups Graham flour, one cup corn meal, one teaspoon soda, a little salt. Put into baking powder cans and bake one hour in a good oven. When about half baked turn cans on side until done

MRS. L. A. BASSETT

GRAHAM BREAD

One cup of lukewarm water, one-half cup of soft yeast, thicken at night with wheat flour. In the morning add one tablespoon molasses, one tablespoon melted lard, pinch of salt. Mix with Graham flour and put in pans. When light bake.

MRS. CHARLES SMITH

QUICK GRAHAM LOAF

One pint of sour milk, one-half molasses, one even teaspoon soda, same salt, one-fourth cup of suet, if handy, but good without. Stir in Graham flour until thick as can be stirred with spoon. Bake in quick oven, eat warm.

MISS SADIE L. MILLER

QUICK GRAHAM LOAF

Two tablespoons shortening, two-thirds cup sugar, one cup sweet milk, one cup sour milk, two teaspoons baking powder, one teaspoon soda, one or two eggs, two small cups wheat flour and the rest Graham, about a teaspoon of salt.

MRS. S. L. CARLTON

NUT OR RAISIN BROWN BREAD

Nuts or raisins may be added to any recipe for brown bread. To add to the appearance of the bread, raisins should be rolled in flour, and nuts cut, rather than chopped.

GRAHAM GEMS

One-half cup sugar, one egg, one tablespoon butter, one cup sweet milk, one heaping cup Graham flour, one tablespoon wheat flour, one teaspoon salt, two teaspoons baking powder. Have gem tins hot and buttered and bake in well heated oven.

MRS. D. E. CLARK

GRAHAM GEMS

Two cups of Graham meal, one of sour milk, a small teaspoon of soda, a little salt, a teaspoon of melted butter, two tablespoons of sugar. These are excellent when baked quickly. Have gem irons hot.

MRS. GEO. COUCH

GRAHAM GEMS

One quart of Graham flour, three teaspoons of baking powder, one-half cup of sugar, butter size of an egg, melted, two eggs, pinch of salt, milk enough for stiff batter. Bake thirty or thirty-five minutes according to heat of oven.

MRS. C. O. MELLE

BRAN MUFFINS

Cream one-fourth cup sugar and shortening the size of an egg, add one egg, one cup sweet milk, or sour milk, one cup of Kellogg's bran, one and one-fourth cups flour, one level teaspoon of soda if the milk is sour, or two teaspoons baking powder if sweet milk is used, a little salt and a few raisins. Beat well and bake. This makes twelve muffins.

MRS. C. W. COLBURN

BRAN MUFFINS

One and one-half cups sour milk or buttermilk, one cup sugar, white or brown, one cup bran, one cup flour, whole wheat, wheat or Graham, one cup raisins, one teaspoon soda, salt. Bake one-half hour or more.

MRS. R. E. TIFFANY

BRAN GEMS

Sieve together one pint wheat bran, one-half pint wheat flour, one-fourth cup sugar, one-half teaspoon salt, one teaspoon bak-

ing powder, add one-half pint sour milk, in which dissolve one teaspoon soda, three tablespoons molasses, add one-fourth cup raisins cut in pieces, lastly one egg, well beaten, mix thoroughly, and bake thirty minutes.

MRS. HARRY B. HILLER

CORN MEAL MUFFINS WITHOUT EGGS

Three-fourths cup corn meal, one and one-fourth cups flour, one-half teaspoon salt, four teaspoons baking powder, two tablespoons sugar, one cup milk, two tablespoons shortening. Sift dry ingredients together into bowl, add milk and melted shortening and beat well. Bake twenty minutes in a hot oven.

MRS. H. F. CLARK

CORN BREAD

Three cups corn meal, two cups of wheat flour, two cups sweet milk, one cup sour milk, one-half cup sugar or molasses, one teaspoon saleratus, salt to taste. Steam three hours.

MRS. G. W. SAMSON

CORN BREAD

Two cups sour milk, one cup sweet milk, two cups corn meal, one cup wheat flour, one teaspoon saleratus, one teaspoon salt. Sift meal, flour, salt and saleratus all together and stir into milk. Steam two hours, covered, and bake one-half hour.

MRS. D. E. CLARK

JOHNNY CAKE

Two tablespoons sugar, one tablespoon of butter, one egg, one cup of sour milk, two-thirds cup of flour, meal to thicken, one teaspoon of soda dissolved in the milk.

MRS. D. W. HUMPHREY

JOHNNY CAKE

One cup of flour, one cup corn meal, one cup cold water, one-half cup sugar, one egg, one large tablespoon of butter, two teaspoons baking powder, a pinch of salt. Sift flour, meal and baking powder together. Then add other ingredients.

MRS. WM. COLE

JOHNNY CAKE

One cup wheat flour, one cup corn meal, two-thirds cup sugar, one-half teaspoon salt, one-half teaspoon soda, one teaspoon cream tartar, three tablespoons melted butter, one cup sour cream, and two eggs broken into the mixture without beating.

MISS MARGARET THOMPSON (Jermyn)

CORN MEAL PUFFS

Two cups corn meal mush rubbed through the colander, one cup sweet milk, two cups of white flour, three beaten eggs, three teaspoonfuls baking powder, one-fourth cup melted butter. Have gem iron hot and bake in quick oven. Serve with maple syrup.

MRS. W. H. BRONSON

FLOUR MUFFINS

Beat two eggs until light, add one cupful of milk, one-half teaspoon salt, two cups flour. Beat well and add two teaspoons baking powder. Bake in quick oven for fifteen minutes.

MRS. W. H. BRONSON

CORN MEAL MUFFINS

Two eggs beaten light, one-half cup of sugar, piece of butter the size of an egg, one cup flour, one cup corn meal, one cup of milk, a pinch of salt, two teaspoons baking powder.

MRS. S. H. WILLIAMS

WHEAT GRIDDLE CAKES

One pint thick sour milk, one pint wheat flour, beaten very light the night before and set in a cool place. In the morning add one saltspoon of salt, one beaten egg, one tablespoon of melted butter, one teaspoon of soda.

MRS. H. B. HILLER

WHEAT PANCAKES

One pint sweet milk, two cups flour, two teaspoonfuls baking powder, one teaspoonful sugar, one teaspoonful salt, one egg. When ready to bake add the beaten white of the egg. Add a lump of soda as large as a bean, dissolved in a little hot water, just before adding the egg.

MRS. A. W. REYNOLDS

CORN GRIDDLE CAKES

One cup of corn meal, one cup of white flour, one teaspoon of baking powder, salt, two eggs unbeaten, and about one pint of sweet milk. Mix in the order given and add the milk slowly so that the batter may be perfectly smooth. It should be as thin as cream.

MRS. EDWIN W. PASCOE

CORN MEAL PANCAKES

One-half cupful corn meal, one and one-half cupfuls of boiling water, pour on corn meal and cook for ten or fifteen minutes, let cool a little, then add one and one-half cups sweet milk, one egg, salt, three teaspoons of baking powder, and enough wheat flour to make a nice batter, then bake on griddle.

MRS. C. W. JOHNSON

BUCKWHEAT CAKES

One-third cup of yeast, one quart of cold water, buckwheat flour to make a stiff batter, pinch of salt and set to rise over night. In the morning take a tablespoon of molasses nearly one-half teaspoon of saleratus; stir together until the saleratus is all dissolved, then pour boiling water on and stir into the batter just before baking. Leave some batter each time for the next rising.

BREAD GRIDDLE CAKES

One pint stale, not dried, bread crumbs, one pint milk scalded, one tablespoon butter, pour hot milk over the crumbs, add butter, and soak over night, or until crumbs are softened. Then rub through a squash strainer, add two eggs, yolks and whites beaten separately, one cup flour, one-half teaspoonful salt, two teaspoonfuls baking powder. Cold milk to thin it if necessary.

MRS. JAMES STOTT

WAFFLES

One quart of sour cream, three eggs, a little salt, one small teaspoon soda dissolved in the cream, flour enough to make a little thicker than pancakes.

MRS. C. W. JOHNSON

WAFFLES

Two cups flour, two teaspoonfuls baking powder, one teaspoon salt, two tablespoons butter, three eggs, one and one-half cups milk. Method: Mix and sift dry ingredients. Cut in butter, add the beaten yolks of eggs with the milk, beat until free from lumps. Then add stiffly beaten egg whites, bake at once in hot waffle irons. Serve while hot with syrup.

MRS. G. FRANK COUCH

WAFFLES

One and three-fourths cups flour, three teaspoons baking powder, one-half teaspoon salt, one cup sweet milk, yolks of two eggs, whites of two eggs, one tablespoon melted butter. Mix and sift the dry ingredients. Add milk gradually. Beat in yolks of eggs (well beaten), butter and whites of eggs beaten stiff. Put one tablespoonful of mixture in each compartment of the iron and bake.

MRS. KENNETH H. COLVILLE

CINNAMON FLUFF

One cup sugar, one tablespoon of butter, one cup of sour milk, one teaspoon of soda in milk, two and one-half cups flour. Mix together and spread in a cake pan, then put one teaspoon of melted butter with one-half cup sugar and one-half teaspoon cinnamon, put over cake and bake. This is very good for either afternoon tea or breakfast.

MRS. FRANK E. PRICE

ROYAL CINNAMON BUNS

Two and one-fourth cupfuls of flour, four teaspoonfuls of Royal baking powder, one teaspoonful of salt, one-half cupful of sugar, two tablespoonfuls of shortening, two teaspoonfuls of cinnamon, four tablespoonfuls of seeded raisins, one-half cupful of water, one egg.

Take two tablespoonfuls from the measured sugar and sift, with the flour, salt and baking powder, into a bowl; rub the shortening in very lightly with the tips of the fingers; add the

beaten egg to the water, and add slowly; roll out one-third of an inch thick on a floured board; brush with melted butter, sprinkle with sugar, cinnamon, and raisins which have been washed and drained. Roll as for jelly roll; cut into one and one-half inch pieces, place, with the cut edges up, on a well greased pan; sprinkle with a little sugar and cinnamon and bake in a moderate oven for thirty to thirty-five minutes. Remove from the pan at once

MRS. G. B. SAMSON

NUT BREAD

Mix one-half cup of sugar with the yolk of one egg, add one-half teaspoonful salt, one cup milk, two cups flour, two teaspoons baking powder, one-half cup chopped nuts, pecans or walnuts. Mix well together, adding the white of egg, well beaten, the last thing. Pour into a bread tin, let stand twenty minutes, then bake forty minutes in a moderate oven. This makes one loaf.

MISS HATTIE PASCOE

NUT BREAD

Mix and sieve two cupfuls of bread flour, one-half cup of sugar, four teaspoons of baking powder and one teaspoon of salt. Work in three tablespoons of butter and two tablespoons of lard, using the finger tips. Then add one whole egg and one egg yolk well beaten. One cup of milk, one-half cup of English walnuts cut in pieces. Beat thoroughly, turn into a buttered tin bread pan, cover, let stand twenty-five minutes. Bake in a moderate oven forty-five minutes.

MRS. H. B. HILLER

NUT BREAD

One cake Fleischmann's yeast, one cup milk scalded and cooled, one tablespoonful sugar, three-fourths cup chopped walnuts, two tablespoonfuls of lard or butter, one-third cup sugar, white of one egg, three cups sifted flour, one-third teaspoonful salt. Dissolve yeast and one tablespoonful sugar in lukewarm milk, add one and one-fourth cups flour and beat thoroughly. Cover and set aside in warm place fifty minutes, or until light. Add sugar and butter creamed, white of egg beaten stiff, nuts, remainder of flour or enough to make a dough and lastly the salt. Knead well, place in greased bowl. Cover and set aside for about two and one-half hours to rise, or until double in bulk. Mould into loaf or small finger rolls, fill well greased pans half full. Let rise again until light about one hour. Loaf should bake forty-five minutes. Roll six to eight minutes, makes one medium sized loaf or one dozen rolls.

MRS. W. R. MOON

NUT AND DATE BREAD

One-half cup brown sugar, one egg, one cup sweet milk, one cup whole wheat flour, one cup pastry flour, two teaspoons of

baking powder, pinch of salt, one-half cup chopped nuts, one-half cup cut dates. Mix all together. Put in a bread pan and let rise for fifteen minutes, then bake in a moderate oven forty-five minutes.

MRS. L. M. SMITH

GRAHAM NUT BREAD

Sift out and discard the bran from a quantity of Graham flour. Then sift together three times, three cups Graham flour, one-half cup of wheat flour, one teaspoonful of salt, and three rounding teaspoons of baking powder. Add one cup of sugar, one cup of nut meats, chopped fine, two and one-half cups of milk and mix the whole to a dough. Bake about one hour.

MISS MITCHELL, C. C. I., Hackettstown, N. J.

PATTY SHELLS

Make rich pie crust, cover the outside of deep patty tins, prick often, bake a light brown. Fill with any creamed fish, meat or vegetable.

TIMBALE CASES

One cup flour, one cup milk, one tablespoon melted butter, one-half teaspoon of salt, two eggs. Beat in the whites last. Heat timbale iron in hot fat for ten minutes, drain, then dip in the batter until well coated, then back again in the hot fat, and cook until light brown and crisp.

CRUST FOR LEMON PIE

Bake crusts for lemon or cream pies and patties on the outside of the pan. Grease the pan and fit on the crust, prick well with a fork, then bake. Crust baked in this way will not lose its shape as when baked inside.

FRIED MUSH

When the water is boiling, salt it and scatter corn meal in by the handful, stirring constantly. Stir in sufficient meal to make a thick smooth batter. Then pour in a mould. When cold beat in an egg, and when mixed through take up spoonfuls of the mush and fry in hot fat a crisp brown on both sides.

MRS. P. BUTLER

FRENCH TOAST

Fry bacon nice and crisp, save the fat. Beat two eggs and add two tablespoons milk, a little pepper and salt. Dip slices of bread in this mixture and fry in the bacon fat. Serve with a piece of the bacon on each slice of toast.

PRESERVING AND PICKLING

TO CAN TOMATOES

Scald the tomatoes and remove skins. Fill cans as full as possible and add one-half teaspoon of salt to each can. Put covers on loosely and place in steamer, cook until tender, then remove from steamer and fill cans with boiling water, put on rubbers and tops.

MRS. G. W. REYNOLDS

RIPE TOMATOES CANNED RAW

Peel ripe tomatoes, fill can without crushing tomatoes. Pour boiling water, keep can shaking until all air bubbles are excluded. Put on top, screwing down tight, place in boiler and cover with boiling water until top of cans are one inch under water, put cover on boiler and leave stand until water is cold.

MRS. GEORGE H. MOON

TOMATO BOUILLON CANNED

One and one-half pecks of ripe tomatoes, twelve medium sized onions, three bunches of celery, one bunch of parsley. Wash and skin the tomatoes, chop onions, celery and parsley and cook all together until soft enough to be put through a colander, next strain through sieve to remove the seeds. Put together one-half cup butter and one-half cup flour and stir into the strained mixture. Add one-half cup of sugar, one-fourth cup of salt and cayenne pepper to taste. Boil and can hot.

MRS. CHARLES H. HORTON

TO CAN CORN

Before cutting from cob, score each row of kernels with a sharp knife. Pack in cans, pressing each layer with a wooden potato masher until corn is covered with juice. Do not fill can much more than three-quarters full. Seal tight with rubber bands and tops, and steam four hours.

MRS. HATTIE AMEY

TO CAN BEANS

Fill cans nearly full with beans cut in small pieces. Add a teaspoon of salt to each can, cover with water and steam with cover on, but no rubbers, for three or four hours. Before sealing fill up cans with boiling water.

MRS. HATTIE AMEY

TO CAN STRING BEANS

String the beans and cut up. To one quart of water use one-third of a cup of salt. Cook five minutes, then put in sterilized cans. When used, pour off water, and put on fresh water and cook as you would fresh beans.

MRS. W. A. MANVILLE

CANNED STRING BEANS

Prepare beans and put in boiling water and boil ten minutes. Drain and let cold water run on them until cold. Pack in cans using two teaspoons salt to quart can and fill with boiling water. Place cans in kettle of tepid water and boil one hour and twenty minutes. The tops to cans should not be screwed down tight while boiling. Tighten while still hot and let remain in hot water until cool.

MRS. GEORGE W. SMITHING

BAKED PEACHES

Pare peaches and fill cans full. For each can take one cup of sugar and two cups of water. Heat until sugar is dissolved, then pour over peaches. Lay a towel into dripping pan and pour in warm water to the depth of about two inches. Set in cans uncovered and bake twenty minutes in a moderate oven. Peas may be baked in the same manner.

MRS. D. W. HUMPHREY

BAKED PLUMS

Wash plums and fill cans. Proceed same as for peaches except using two cups of sugar, and bake forty minutes.

MRS. D. W. HUMPHREY

TO CAN PLUMS

Wipe clean and perforate with a silver fork. Fill the jar full, pressing them down. When all are filled place the cans in a kettle or boiler containing tepid water. Boil thirty minutes when fruit will have settled. Remove one can at a time, drain off all the juice and fill the can with a heavy boiling syrup and seal at once.

MRS. H. F. CLARK

PLUM JELLY

To each pint of the above juice add one pound granulated sugar, heated and stirred in gradually. It jellies quickly.

MRS. CLARK

TO CAN PEACHES

Pare peaches, halve them and remove the stones. Make a syrup of three pints boiling water and six cups of sugar. Put in this syrup about fifty half peaches and cook until tender. This is enough for three quart cans. If some of the syrup should be left over use in place of water for the next quantity to be canned.

TO CAN PEARS

Pare the fruit, halve them and remove cores. Drop into cold water so they will not discolor. When ready to cook place in a granite kettle and cover with boiling water, cook until nearly tender before adding the sugar. Use about one and one-half cups of sugar for each can of fruit and cook until tender.

CANNED BLACKBERRIES AND RASPBERRIES

Put them in the preserving kettle with one pint of sugar to every two quarts of berries; heat slowly and when boiling hot pour into jars and seal at once.

CANNED PINEAPPLE

Pare the pineapples and remove the eyes, cut in quarters and take out the cores, divide each quarter in four pieces, and cut in thin slices. Weigh the fruit, then put in a porcelain kettle, with enough water to make a nice juice. Cook until tender, then add one-half pound of sugar to every pound of fruit, boil thoroughly and can.

TO CAN RHUBARB

Peel and cut into inch pieces, pack into glass jars and cover with cold water and seal. Will be fresh for pies all winter.

MISS SADIE MILLER

RHUBARB CONSERVE

One quart rhubarb cut in small pieces, one-half pound walnuts cut coarse, one-half pound Sultana raisins, two oranges, (rind of one) one quart of sugar dissolved in one cup of water. Boil one-half hour.

MRS. C. O. MELLEN

BAKED RHUBARB

Wash stalks well and cut as for pies. Put a layer of rhubarb into a baking dish, then a layer of sugar, repeating until the dish is full. Cover closely and bake in a slow oven until rhubarb is transparent.

MRS. J. H. CROSS

PRESERVED QUINCES

Wash, pare and quarter fresh quinces, place in porcelain kettle, cover with cold water and cook slowly until they can be pierced with a broom splint, put three-fourths pound of sugar to one pound of fruit. As scum arises remove it. Cook until the desired thickness, then place in jars.

MRS. W. B. STANSBURY

CANNED STRAWBERRIES AND PINEAPPLE

To six baskets of strawberries add two pineapples. First chop pineapples and cook until tender. Then to each basket of berries add one and one-half cups of sugar. Cook altogether until thick.

MRS. C. M. TUCKER

TO CAN RASPBERRIES AND STRAWBERRIES

Make a syrup of one-half pint of water to one cup of sugar, then boil five minutes. Fill a pint jar with ripe fruit, pour syrup over the fruit boiling hot and seal. Be sure to use new rubbers. Set the jars in boiling water and let stand over night.

MRS. W. J. ROBERTS

CANNED STRAWBERRIES UNCOOKED

Prepare the same as usual sound ripe berries. Fill the jars which have been rinsed in cold water, with berries, shaking down often. Prepare a syrup in the proportion of one cup of water to two cups of granulated sugar. Boil about five minutes after the syrup comes to a boil. Pour syrup slowly over the fruit in the jars, fill brimming full and adjust the lids. Place the jars in a wash boiler of boiling water. See that the water comes well up on necks of jars and leave in the water until it becomes cold, then take out and tighten the lids. Set in a cool dark place.

MRS. GEO. H. MOON

PRESERVED WATERMELON RIND

Pare and cut in small pieces, steam until tender. Make syrup of one and one-fourth pounds of sugar to one pound of fruit, cook rind in syrup until clear. Add also one lemon, sliced, to two pounds of fruit and a little ginger root.

MRS. C. T. MEAKER

PRESERVED CRABAPPLES

The red Siberian crab is best for this purpose. Pick out those that are nearly perfect, leaving the stems on, and put them into preserve kettle with enough warm water to cover them. Heat this to boiling slowly, and simmer until the skins break. Drain and skim them out, then with a pen knife extract the cores through the blossom ends. Weigh them, allow a pound and a quarter of sugar and a teacupful of water to every pound of fruit. Boil the water and sugar until the scum ceases to rise, put in the fruit, cover the kettle and simmer until the apples are a clear red and tender. Take out with a skimmer, spread upon dishes to cool and harden. Add to the syrup the juice of one lemon to three pounds of fruit and boil until clear. Put in jars, pour in the syrup.

MRS. M. O. ABBEY

PRESERVED TOMATOES

Take three-fourths of a pound of sugar to one pound of tomatoes, to eight pounds of tomatoes take three lemons sliced thin. Scald the skins off and put tomatoes, sugar, lemons, a little whole cloves and cinnamon and cook until thick. Will make three quarts when done.

MRS. C. W. MELLEN

CHIPPED PEARS

Three pounds of pears after they are pared and sliced, two and one-half pounds of sugar, three-fourths pound crystalized ginger, two oranges and two lemons. Remove both the yellow and white rind of the oranges and lemons and then slice the fruit thin, also slice the ginger. Make a syrup of the sugar and one-half pint of water, then add all the ingredients and cook until thick.

MRS. D. SCURRY

PRESERVED PEARS

Dice pears and weigh. Cover with water and cook until tender. Lift out of water and to the water, add three-quarters as much sugar as fruit. Let this syrup boil until quite thick, then add the pears and simmer until of a brown color.

MRS. F. W. CLARK

SPICED CANTALOUPE

Seven and one-half pounds of cantaloupe, three and one-half pounds of sugar, one-half pint white wine vinegar, add cinnamon and cloves to suit taste. Cover the fruit with the sugar and vinegar and let it stand over night. Then in the morning, put on the fire and let it come to a boil. Now take out the fruit, and allow the syrup to boil a few minutes longer before pouring over the cantaloupe again. Do this three mornings, not adding the spices until the last morning.

MRS. C. G. EVANS

PICKLED PEACHES, APPLES AND PEARS

Seven pounds of fruit, three pounds of sugar, one pint of vinegar, tie into a cloth one ounce of cloves, cinnamon and mace (if desired). Boil the fruit in the syrup until tender, then skim out and boil syrup thick, pour over and put into jar. Lay bag of spices on top. Grapes and berries may be prepared in the same way.

MRS. J. T. PETHICK

PICKLED CRABAPPLES

Seven pounds of fruit, three and one-half pounds of sugar, one pint of vinegar, two-thirds ounce stick cinnamon, one-third ounce whole cloves. Remove the blossom end and steam until tender, and put into jars. Boil the vinegar, sugar and spices fifteen minutes, pour over the fruit and seal.

MRS. F. H. FRANK

CHERRY JAM

Five pounds of either sour cherries or currants, four pounds sugar, one pound raisins seeded and chopped fine, two oranges chopped fine. Boil down like jam.

MRS. O. C. MOORE

PICKLED CHERRIES

Five pounds of cherries, wash and drain, then put in an earthen dish and cover with vinegar. Let stand until next morning, then pit them and drain and add one pound of sugar to each pound of fruit, put back in dish and stir them once each day for ten days. Then put in glass jars and seal. This is to be eaten with meats.

MRS. EMMA JOHNSON

BLACKBERRY AND RASPBERRY JAM

Three-fourths pound of sugar to one pound of fruit. Weigh the fruit before commencing to cook. Add a little water and

cook until the juice comes from the berries, then put in a colander and drain. Put the juice with sugar and cook until thick. Jam the berries and put into the juice and can.

MRS. C. W. MELLEN

RASPBERRY JAM

Four pounds of berries, four pounds of sugar. Put the berries through the meat chopper. Boil for fifteen minutes, then add sugar and boil five minutes longer.

MRS. D. W. HUMPHREY

RASPBERRY AND RED CURRANT JAM

Take three-fourths pound of sugar to every pound of fruit. Put the fruit with the addition of a pint of currant juice to every four pounds of fruit on to boil. Cook half an hour, mashing and stirring well. If too much juice dip out a little before adding sugar, and cook twenty minutes more.

MRS. E. R. REESE

QUINCE JELLY

Quinces for jelly should not be quite ripe, they should be a fine yellow. Rub off the down from them, core them, and cut them small. Put them in a preserving kettle with a teacupful of water for each pound, and let them stew gently until soft without mashing. Put them in a thin muslin bag with the liquor, press them very lightly, and to each pint of the liquor put a pound of sugar. Stir it until it is dissolved, then set it on fire and let it boil gently until by cooling some on a dish you find it a good jelly. Then turn it out in jelly glasses, let stand until cold, then cover.

MRS. HENRY BOX

QUINCE HONEY

Peel and grate five large quinces. Place in a kettle five pounds of sugar and one pint of boiling water. Stir over fire until sugar is dissolved. To this add the quinces and cook for fifteen or twenty minutes, then turn into glasses. This should be about the color and consistency of honey when cold.

MRS. GEO. H. MOON

PEACH JAM

Take very ripe peaches and jam them. Then measure them and to each quart of peaches put three-fourths as much sugar. Mix well together and let stand for an hour, then place on back of stove and cook for two or three hours and can hot. Peach jam is excellent on hot biscuit.

MRS. D. E. CLARK

CURRANT JELLY

Wash the currants and then strip from the stems. Put them in a porcelain kettle where they will heat through. Then drain and to every pint of juice add one pint of sugar. Boil fifteen

minutes. Or, after stripping the currants from the stems, press out the juice and add one pint of sugar to every pint of juice and boil fifteen minutes. This makes the clearest jelly.

GRAPE JELLY

Mash the grapes in a kettle, put them over the fire and cook until thoroughly done. Drain through a sieve, but do not press through. To each pint of juice allow one pound of sugar. Boil rapidly for five minutes. Add the sugar and boil rapidly three minutes more, or until it jellies.

MRS. J. E. BURR

STRAWBERRY JELLY

Hull and mash berries, then let them heat through. Put in a bag and drain. To every quart of juice add one quart of sugar. Boil fifteen minutes.

MRS. G. B. SAMSON

PEAR JELLY

Three quarts skins and peelings from pears, one quart of sour apples—using whole of the apples—add water to barely cover and cook until the apples are a mush. Drain and add one cup of sugar to one cup of the juice. Boil until it jells.

MRS. R. W. POWELL

MINT JELLY

Take two quarts tart apples, cut in small pieces with skins on, first washing them. Cover over with water and boil with a handful of mint leaves until well done, then take off and drain through a jelly bag. Allow one cup of sugar to a cup of juice. Boil from fifteen to twenty minutes and just before ready to take off add one spoonful of green coloring. Pippin apples are best.

MRS. R. W. POWELL

CRANBERRY JELLY

Wash one quart of cranberries and add one pint of boiling water, cook until soft, then put through a sieve. Place on the stove and add one pint of sugar and let cook twenty minutes.

MRS. D. SCURRY

CRANBERRY SAUCE

Wash one quart of cranberries, then place in granite sauce pan and just cover with water. Let cook until half done, then add one and three-quarter cups of sugar. Boil until the juice will coat a silver spoon. Do not strain.

MRS. G. W. REYNOLDS

CRABAPPLE JELLY

Wash and cut out any imperfections, set on the stove and cover with water. Cook slowly until soft enough to strain, then take off and drain through a jelly bag. To every four

pints of juice, use three pints of sugar, heat the sugar very warm in the oven. Boil the juice fifteen minutes, stir in the warm sugar and boil together until it jellies. Pour into glasses.

CRABAPPLE MARMALADE

After using the juice of the crabapples for jelly, take the remaining pulp and press through a sieve. To each bowlful of the strained pulp use one bowlful of sugar, and to four bowlfuls use one teaspoonful of cloves, one teaspoonful of cinnamon, and one-half teaspoonful of nutmeg. Boil and put in glasses.

MRS. J. E. BURR

ORANGE MARMALADE

Six oranges and four lemons. Cut all the rind off three of the oranges, also the ends of the lemons and throw away. Then slice all the fruit, and cut each slice into quarters rejecting all seeds. Measure, and to each pint of fruit add three pints of cold water and let stand uncovered twenty-four hours. Then boil one hour and let stand again twenty-four hours. Then measure and add an equal amount of sugar, and boil until it jellies, which will be about one hour, then pour into jelly glasses.

MISS HATTIE M. PASCOE

RHUBARB MARMALADE

Six pounds of sugar, three oranges, one lemon. Cut rhubarb in dice. Put layers of rhubarb and sugar, using only half of sugar. Boil oranges and lemon one hour, hard, then chop fine, add rhubarb juice and rest of sugar, boil a while longer. Then add rhubarb and boil until thick.

MRS. C. M. TUCKER

LEMON MARMALADE

To six pounds of lemons take nine pounds of sugar. Peel the lemons, then cover the yellow parings with water and boil until tender. Drain and let cool, then shred the parings fine. Meanwhile have the peeled fruit cut crosswise and press out juice and soft pulp. Cover the shells of white pulp remaining with three pints of cold water, and boil one-half hour. Strain off this liquor and add it to the juice and soft pulp and yellow rinds. Boil all together, then add the heated sugar. Boil down until thick and place while boiling hot in small jars.

MRS. C. E. DOWNING

RASPBERRY SHRUB

To four quarts fresh ripe raspberries add one quart of vinegar, let stand one day, then strain and put to each pint of juice one pound of sugar, boil one-half hour, skim it clear and bottle. Two tablespoons of this in a glass of water makes a pleasant drink.

MRS. S. E. RAYNOR

GRAPE JUICE

Pick ripe grapes off the stems, wash, and mash with potato masher. Add a little water and cook until very tender, then strain through jelly bag. To four pints of the juice add one pound of granulated sugar. Boil and bottle.

MRS. L. D. WOLFE

GRAPE BUTTER

Pulp ripe or half ripened grapes, and cook the pulps until soft enough to rub through a colander. Add skins and cook until tender, then add sugar, allowing to each pound of fruit a half pound of sugar, or more if the grapes are quite green. Cook until thick, stirring often, then can.

MRS. C. E. DOWNING

GRAPE RELISH

Pulp the grapes and put the pulp and skins on to cook in different kettles, with enough water on the skins to keep them from burning. When well cooked put the pulp through a sieve to remove the seeds and add this to the skins. Measure the mixture and to each quart add one quart of sugar and the pulp of three oranges cut in small pieces. Boil down until quite thick and put into jelly glasses.

MRS. MAURICE G. WATT

PLUM OR GRAPE CONSERVE

Five pounds of plums or grapes; five oranges, peel and cut in very small pieces the rind of two oranges; one pound of raisins; one-half pound of English walnut meats; four pounds of sugar. If grapes are used, remove skins from grapes, boil pulp, and remove seeds. Add raisins and grapes and boil twenty minutes. To this add sugar, oranges, orange peel and nuts, and boil ten minutes more.

MRS. C. M. OLMSTEAD

GRAPE CONSERVE

Wash and skin five pounds of grapes. Cook the pulp and put through a sieve to remove seeds. Add this to the skins, also the pulp of five oranges, five pounds of sugar and two pounds of seeded raisins. Cook until very thick, about three hours. Before quite done, add one pound of walnut meats and two tablespoonfuls of vanilla.

MRS. R. W. POWELL

GRAPE MARMALADE

Wash grapes and take from the stems. Cook until very tender, then press through a sieve with wooden potato masher to remove the seeds and to press out all the pulp possible. Add a little water to what remains in the sieve and press again. Now add as much sugar as you have juice and cook until very thick.

MRS. THOMAS THEOPHILUS

CANDIED CHERRIES

Pit carefully, and drain in a colander, the cherries to be used. To a pound of white sugar add sufficient water to dissolve it. Boil without stirring until it "hairs" from a spoon. When partly cool pour in the fruit gently, skim out with a wire drainer, and place in a thinly spread layer on a sieve to drip in a warm, but not hot oven. Boil up the syrup again, adding one-fourth the first quantity of sugar. Dip each cherry, using a silver fork or nut pick to hold it by, and put back on the sieve to drip. Repeat the process until the cherries are of the desired size. Then put on earthen plates to dry and harden.

CANDIED ORANGES

Peel the oranges and remove the tough inner coat of white. Divide into small sections, being careful not to break the thin layer of "skin." Proceed as for the cherries.

CANDIED ORANGE PEEL

Cut the orange peel in thin strips. Cover with water and let boil until tender, changing the water three times to remove the bitter taste. Then make a syrup of sugar and water, boiling it until it "hairs." Put the orange peel in this syrup and boil until there is only enough of the syrup left to cover the peel nicely. Spread on a platter, sprinkle with granulated sugar, and set in a cool place until it is candied.

MISS JOSEPHINE BURR

GREEN TOMATO PICKLES

One-half bushel green tomatoes sliced, twelve large onions, put a teacup of salt on them and let stand all night, drain off the water in the morning, put two quarts of water to one quart of vinegar, boil ten minutes, a few at a time, drain again, then take two quarts of vinegar to two pounds of brown sugar, one-half pound of mustard seed, one tablespoonful of allspice, two tablespoonfuls of cloves, two of cinnamon, two of ginger, two of mustard, one teaspoonful of cayenne pepper. Put them all in kettle, boil fifteen minutes, stir well.

MRS. WM. JOHNSON

SWEET TOMATO PICKLE

Boil thick slices of green tomato in salted water until tender, cover with cold vinegar and let stand over night. In the morning pour off vinegar and put on the following syrup. Boil three and one-half pounds of sugar with one pint of vinegar, add one-half ounce of cloves and one ounce of cinnamon buds.

MRS. WM. SHANNON

RIPE TOMATO SOY

One peck of ripe tomatoes peeled and sliced, twelve onions sliced thin, one cup of salt. Let stand twenty-four hours and then drain. Add two quarts of vinegar, one tablespoonful each

of ground mustard and ginger, one teaspoon each of cloves and cinnamon, one-half teaspoon cayenne. Stew slowly two or three hours, when nearly done add four cups of sugar and one-fourth pound of mustard seed.

MRS. P. J. FOSTER

TOMATO CHOWDER

One-half bushel green tomatoes, one dozen green peppers, one dozen onions. Chop all fine, sprinkle over one pint of salt, and let stand over night. In the morning, drain and cover with good vinegar. Cook slowly one hour, drain, pack in jar and pour over the following, boiling hot. Two pounds brown sugar, one small pint grated horseradish, one-half cup white mustard seed, one teaspoonful of cloves, one of allspice, two of cinnamon and vinegar to make a thin liquid.

MRS. MARY TRYON

SWEET PICKLE TOMATO

One peck of green tomatoes sliced, strew one cup of salt over them, let them remain over night, drain off in the morning. Boil for fifteen minutes in two quarts of water and one of vinegar, then drain off. Add two quarts of vinegar, three pounds of brown sugar, two teaspoons each of ground cloves, cinnamon, ginger, mustard, four pieces of horseradish six inches long.

MRS. W. G. QUEAL

TOMATO BUTTER

Ten pounds skinned ripe tomatoes, four pounds sugar, one quart vinegar, one-half ounce stick cinnamon, one-half ounce stick ginger, one-fourth ounce cloves, six large sour apples. Boil three hours stirring constantly.

MRS. W. A. MANVILLE

TOMATO BUTTER

Scald and peel ripe tomatoes. Let stand in cold vinegar over night, drain in the morning and add one pound sugar to one pound of tomatoes, a few cloves, and boil until thick.

MRS. GEO. HUGHES

MUSTARD PICKLE

One quart each of small whole cucumbers, large cucumbers sliced, small green tomatoes sliced, and small button onions, one large cauliflower divided in flowerets, and four green peppers cut fine. Make a brine of four quarts of water and a pint of salt, pour it over the vegetables and let them soak twenty-four hours, then heat just enough to scald, and turn into a colander to drain. Mix one cup of flour, six tablespoons of ground mustard, and one tablespoonful of tumeric with enough cold vinegar to make a smooth paste, then add one cup sugar and sufficient vinegar to make two quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time. Then add the

vegetables, and cook until well heated through, stirring constantly to avoid their burning.

MRS. M. O. ABBEY

MUSTARD PICKLE

Twenty-four small cucumbers, one quart onions, two heads cabbage or cauliflower, six green mangoes, two red mangoes, two quarts of green tomatoes, cut all up the size of a hickory nut or chop fine, sprinkle with salt and let stand over night, in the morning scald in the brine, drain in colander. Add four cups sugar, two teaspoons celery seed, one-fourth pound ground mustard, one-half ounce tumeric powder, three-fourths cup flour, made into a paste, and two quarts of vinegar boiling hot, cook one-half hour. This pickle will keep in an earthen jar.

MRS. E. M. PUGH

MIXED PICKLES

One hundred small cucumbers, one quart small onions, two quarts of green tomatoes, two cauliflowers, cut tomatoes and cauliflower into pieces. Put all in salt water over night. In the morning drain and scald in fresh water. Drain and fix the following: three quarts of vinegar, one pound of sugar, two ounces of mixed spices. Have vinegar hot into which put other ingredients. Let all scald well, being careful not to let them get soft.

MRS. J. T. PETHICK

CORN PICKLE

One quart green tomatoes chopped, one quart cabbage chopped, one quart cucumbers chopped, one quart mangoes chopped, one quart corn, one and one-half tablespoons tumeric powder, two tablespoons mustard, one pound sugar, vinegar to cover. Boil one hour.

MRS. S. L. CARLTON

CORN PICKLE

Fifteen ears of sweet corn, one quart of chopped cabbage, one quart of chopped cucumbers, two quarts vinegar, two cups sugar, two tablespoons salt, one ounce mustard seed, one-half ounce celery seed, one-half ounce tumeric. Cook until the corn is tender.

MRS. C. H. HORTON

PICKLED ONIONS

Scald and peel as many as you need. Then pour scalding brine on every day for three days, then put into cold vinegar in jar.

MRS. M. O. A.

PICKLED CABBAGE

Cut fine a solid head of cabbage on the cabbage cutter. In a small jar put a layer of the cabbage, then sprinkle over it a handful of sugar, a good pinch of salt, a little white mustard

seed and a little cayenne pepper. Put in another layer of cabbage and season as before, continue doing so until the cabbage is all used. Pour over this vinegar (diluted if very sour), and pack down hard. Ready for use the next day.

MRS. A. PASCOE

PICKLED NASTURTIUMS

Gather young and tender and soak over night in salt water. In morning drain and place in bottles and pour cold white vinegar over and cork tightly.

MRS. ELLEN VAN KIRK

CUCUMBER PICKLES

Wash one hundred cucumbers and put in a crock, cover with brine strong enough to hold up a potato and let stand for twenty-four hours. Then scald in the same brine and drain. Put in cans and fill with boiling vinegar to which has been added a small lump of alum, one cup of sugar, a handful of mixed spices and a little horseradish cut in inch pieces. Seal hot.

MRS. FRANK KAHL

COLD CUCUMBER PICKLES

One gallon vinegar, one cup sugar, one cup salt, one cup ground mustard. Mix sugar, salt and mustard together and dissolve in the vinegar. Wash cucumbers and drop into the above mixture. Cucumbers may be added at any time, and need not be sealed.

MRS. H. F. CLARK

CUCUMBER PICKLE

Twenty-five large cucumbers, two quarts of beans boiled soft, put in salt, one-half dozen good sized onions, two large heads of cabbage, one dozen green and red mangoes (take out seeds), chop all of the above together fine, add one cup of salt, let stand one or two hours, drain over night, one and one-half pounds of brown sugar, one-quarter pound of mustard, one-quarter pound of mustard seed, one and one-half ounces of celery seed, one and one-half ounces of tumeric, cook twenty minutes in a gallon of vinegar. If beans cannot be had use one large head of cauliflower, boil until soft as you would the beans.

MRS. JOHN SCURRY

SLICED CUCUMBER PICKLES

One quart cucumbers sliced, one onion sliced fine, one red pepper. Let stand three hours in layers of salt. Drain and cook in one pint of vinegar with one teaspoon mustard seed, one tablespoon horseradish and one cup brown sugar.

MRS. H. F. CLARK

CUCUMBER SAUCE

Twenty-five medium sized cucumbers, two heads of cabbage, two cauliflowers, one dozen mangoes, one dozen onions. Chop

all very fine; put in a crock. Stir in one cup of salt, let it stand two hours, put in a bag; drain over night, then add three pounds of sugar, one-quarter pound of mustard, one-quarter pound of mustard seed, one ounce celery seed, one-half ounce tumeric, one and one-half gallons vinegar; boil all together.

MRS. JOHN BATEMAN

GREEN PEPPER PICKLES

Select the green kind; cut out the stem ends, take out part of the inside, scald the peppers in a weak brine half an hour. Chop some cabbage fine, season to taste and fill the peppers full so they will look nice and plump, take the stem part you cut out, place it back and tie together firmly; pour hot vinegar over them and cover tightly. They will keep a year.

MRS. M. A. GARDNER

CHOPPED PICKLE

One-half peck green tomatoes, two quarts ripe tomatoes, three onions, three mangoes, one and one-half red peppers. Chop altogether, sprinkle with one-fourth pint of salt. Let stand two hours, then drain dry. Put in kettle with one and one-half pounds of light brown sugar, one-fourth cup grated horseradish, one teaspoon of black pepper, one teaspoon mustard seed, one teaspoon of ground mace, one teaspoon ground mustard, one-half bunch of celery chopped fine. Cover with vinegar and cook slowly twenty minutes.

MRS. E. W. REYNOLDS

PEPPER HASH

One head of cabbage and nine mango peppers. Chop fine and sprinkle with salt, let drain for a few hours. Add celery seed, mustard seed and sugar to suit taste. Cover with cold vinegar and put in cans.

MRS. J. T. PETHICK

PEPPER HASH

Twelve red mangoes, twelve green mangoes and twelve large onions. Chop fine and pour boiling water over and let stand five minutes. Drain, then repeat, let stand ten minutes, then drain and add one pint of vinegar, one and one-half cups of sugar, one tablespoon of salt. Boil fifteen minutes and bottle hot.

MRS. RALPH PENGELLY

PEPPER RELISH

Fifteen ripe mangoes, fifteen green mangoes, twelve onions. Remove seeds and put mangoes and onions through meat chopper. Pour boiling water on them and let stand five minutes. Drain, renew water and let stand ten minutes. Repeat the latter, and after draining the third time add two tablespoons salt, two cups sugar, three cups vinegar. Boil slowly one-half hour.

MRS. FRANK KILPATRICK

SLICED CUCUMBERS

Take green cucumbers, pare and slice as thick as desired. Let stand in strong salt water over night. In the morning drain. Have some vinegar scalding hot with a little sugar and mixed spices. Drop in cucumbers and cook until tender, put in jars while hot.

MISS MINNIE OPIE

SLICED SPICED CUCUMBERS

Three dozen of medium sized cucumbers, sliced, one-half pint of salt, one-half cupful of whole black pepper, and one-half cupful of white mustard seed, three dozen of whole cloves. Cover with cold vinegar and put in a stone jar.

MRS. AUGUSTA A. BAKER

PICKLED BEETS

Wash beets, being very careful not to bruise them. Boil and when tender, remove skins, cut in thin slices and pack in glass jars. Fill the cans with hot vinegar to which has been added a little sugar, salt and whole pepper. Seal. They will keep all winter.

MRS. A. W. REYNOLDS

BEET SALAD

One quart of cabbage chopped fine, one quart of beets chopped fine, one and one-half cups sugar, one cup grated horseradish, one tablespoonful salt, one teaspoonful black pepper, one-quarter teaspoonful red pepper. Cover with cold vinegar and keep air tight.

MRS. S. S. HARDS

PICKLED STRING BEANS

Boil or steam string beans until tender. Drain and put in jars. Cover with boiling vinegar, to which has been added salt, sugar, and cayenne pepper to taste.

SEAPOY

One peck ripe tomatoes, eight good sized onions, one-half cup salt, one pound sugar, two tablespoons cinnamon. Cook until thick.

MRS. S. L. CARLTON

SWEET PICKLES

One peck green tomatoes sliced and six onions, sprinkle over them a teacup of salt, stand over night, drain well, four quarts of vinegar, two pounds brown sugar, one-half pound mustard seed, two tablespoons of cloves, ground, two tablespoons of mustard, two of cinnamon, one teaspoon of pepper, two of ginger, boil fifteen minutes.

MRS. COURTRIGHT

PICCALILLI

One peck of green tomatoes (cut ends off), two quarts sliced onions, one cup of sugar, one-half dozen strong peppers, one-half pound mustard seed, slice the tomatoes, sprinkle over them one-half cup salt, let stand over night, boil in the brine five minutes, remove from the fire and drain in colander, then place in the jar first a layer of tomatoes, sprinkle with mustard seed and chopped peppers, then a layer of onions until the jar is full. Put on the stove enough vinegar to cover the tomatoes, add the sugar, let come to a boil and pour over the tomatoes hot.

MRS. JOHN KASE

CHOW CHOW

Two quarts of best vinegar, one-half pound of Coleman's mustard, one-half pound of white sugar, one-fourth pound of yellow mustard seed, three sweet peppers, one quart of small onions, one quart of lima beans, a half head of cabbage, chopped quite fine, one quart of small cucumbers, one quart of green corn cut off the cob, one quart of string beans, one quart of cauliflower. Salt cabbage and let stand a half hour, then squeeze out all the water. Put vinegar on the stove and mix in the mustard and when it is well scalded stir in the other ingredients and two tablespoonfuls of salt, mix thoroughly, and boil hard twenty minutes.

MRS. W. R. MORSS

OLD VIRGINIA CHOW CHOW

One-half peck of green tomatoes, one head of cabbage, five peppers, three onions, one-fourth pint of grated horseradish, two heads of celery, one-fourth teacup of white mustard seed, one tablespoonful ground mustard, one tablespoonful whole cloves, one teaspoonful ground ginger. Chop the tomatoes, cabbage, onions and peppers; mix all together with one cup of salt. Let stand over night, then press very dry. One and one-half quarts of vinegar and one pound of sugar boiled together for one-half hour, then add horseradish, celery, and boil fifteen minutes. Mix the ground mustard with a little vinegar.

MRS. R. W. PETHICK

MIXED PICKLES

Two quarts green tomatoes, two quarts cauliflower, one dozen onions, one dozen red mangoes, one bunch celery, two and one-half pounds sugar, two tablespoons each of mustard, mustard seed, celery seed and salt, one tablespoon tumeric, two quarts vinegar. Chop the tomatoes, sprinkle with salt and drain. Put all the vegetables through food chopper. Cook all together and thicken with three tablespoons of flour.

MRS. MILTON HANKINSON

GRAPE CATSUP

One-half bushel of grapes. Mash and strain through a colander. Boil down as for tomato catsup. Add cinnamon, cloves and red pepper to taste and a small cupful of vinegar.

MRS. P. C. GRITMAN

PLUM KETCHUP

Eight pounds of blue plums boiled in one quart of vinegar, strain through colander and then through sieve. Add four pounds of sugar, three tablespoonfuls of cloves, three of cinnamon. Boil gently till thick enough, about two or three hours. Bottle and seal.

MRS. ARTHUR HOWELL

COLD CATSUP

Four quarts of ripe tomatoes, after they are chopped fine and strained, one quart of vinegar, four onions chopped fine, four peppers chopped fine, one cupful of grated horseradish, one cup of sugar, one-half cupful of salt, one-half cupful of white mustard seed, one-half ounce celery seed, one tablespoonful each of pepper, cinnamon, cloves and curry powder. Bottle without cooking.

MRS. O. C. MOORE

TOMATO CATSUP

One gallon tomatoes, measured after having been cooked and strained. Two tablespoonfuls each of salt and black pepper, one tablespoonful mustard, half a tablespoonful each of allspice, cloves and cinnamon, two small red peppers, sliced and seeds removed. One pint good vinegar, sweeten to taste. Put the spices and black pepper in a bag, so they will not darken the catsup while boiling.

MRS. CHARLES G. EVANS

TOMATO CATSUP

One gallon of tomatoes, after stewed, one quart of vinegar, four tablespoons salt, five tablespoonfuls sugar, three tablespoonfuls cinnamon, one tablespoonful black pepper, one-half teaspoonful red pepper.

MRS. D. W. HUMPHREY

TOMATO MINCE MEAT

Chop one peck of green tomatoes. Drain, then cover with cold water; put on stove, scald and drain a second time, then add five pounds of brown sugar, two pounds raisins, one tablespoon of salt, one cup of chopped suet and boil until done. Then add one cup of vinegar, two tablespoons each of cinnamon and cloves, two tablespoons of nutmeg and one-half teaspoon of ginger.

MRS. C. M. TUCKER

GERMAN SAUCE

Four quarts of tomatoes, four quarts of cabbage, one quart of onions, one pint of celery, all chopped fine, three pounds of brown sugar, three pints of vinegar, one gill of salt, one-half gill of allspice, one-half gill of cloves, one gill white mustard seed, one green pepper, boil twenty minutes.

MRS. W. G. STEPHENS

GERMAN SAUCE

One gallon chopped cabbage, one gallon chopped tomatoes, one quart of chopped onions, three quarts of vinegar, one-half pound sugar, one-fourth pound mustard seed, two tablespoonfuls of salt, one ounce of black pepper, one-half ounce allspice, one-half of cloves. Boil fifteen minutes.

MRS. T. C. ROBINSON

WHITE PICKLE

Chop fine one small head cabbage, one bunch celery and six large cucumbers, after removing seeds, one onion and one red pepper. Drain and add three-fourths cup sugar, one and one-half pints vinegar, one teaspoon mustard seed, one teaspoon mustard, four teaspoons salt. Cook until tender.

MRS. J. S. BERRY

CHILI SAUCE

One dozen ripe tomatoes, two onions, four red peppers, chopped fine. Add three cups of vinegar, three tablespoonfuls cinnamon, one tablespoon salt, one and one-half cups sugar. Boil one hour and seal while hot.

MRS. D. W. HUMPHREY

SHIRLEY SAUCE

One dozen large ripe tomatoes, three good-sized onions, two small red peppers, without seeds, two cups of vinegar, one cup sugar, one tablespoon of salt, one tablespoon cinnamon; mix together, and cook slowly three hours.

MRS. S. E. RAYNOR

EAST INDIA PICKLE

One peck of green tomatoes, sliced, six large onions, sliced, one cup of salt. Mix together, then drain all night. In the morning add two quarts of water and one quart of vinegar and boil fifteen minutes then drain. Add two quarts of vinegar, two pounds of light brown sugar, one-fourth pound mustard seed, two large tablespoons whole cloves, one tablespoon cinnamon and a pinch of red pepper. Boil all together, place in a crock and paste over top with paper.

MRS. F. E. BURR

BORDEAUX SAUCE

One gallon of sliced green tomatoes (let drain over night), two small heads of cabbage cut fine and press out all the water, twelve onions, sliced, one ounce celery seed, one ounce each of

ginger, allspice and black pepper (ground), one-half pound mustard seed, one and three-fourths pounds sugar, one and one-half gills of salt, one gallon of vinegar. Mix well together and boil thirty minutes. Put in cans hot.

MRS. R. W. PETHICK

CHUTNEO

Boil together one-half bushel ripe tomatoes, four quarts onions, four quarts sour apples, four garlic onions, one pound raisins, six green peppers and one quart chestnuts, (peeled and put through meat chopper). When all are tender press through a sieve and add one quart of vinegar, four ounces salt, one-half ounce white pepper, one-eighth ounce red pepper, one pound brown sugar, juice of six lemons. Boil two hours or until as thick as desired, then bottle. Green tomatoes may be used in place of red, if desired.

MRS. J. J. SIMPSON

FRENCH RELISH

One peck green tomatoes, one peck ripe tomatoes, one head cabbage, one dozen red and green mangoes, one dozen onions, one pint salt, one quart sugar, two tablespoonfuls of ground mustard; two tablespoonfuls of celery seed; two tablespoonfuls of white mustard seed. Chop tomatoes, cabbage, mangoes and onions, add salt and drain over night. In the morning add balance of ingredients, mix thoroughly, cover with three quarts of vinegar and cook fifteen minutes.

MRS. GEO. W. HUGHES

FRENCH RELISH

Two quarts chopped green tomatoes, two quarts chopped cauliflower, one dozen chopped large onions, one dozen chopped red mangoes, one bunch chopped celery, one heaping tablespoon salt, two tablespoons mustard, two tablespoons celery seed, two teaspoons tumeric, two and one-half pounds sugar, two quarts good vinegar, sprinkle salt over tomatoes, let stand until others are chopped, then drain, mix all together and boil fifteen minutes, thicken with three tablespoons flour.

MRS. WILLIAM CAMPBELL

CANDY

MOLASSES CANDY

Two cups of New Orleans molasses, one cup of sugar, two tablespoons of vinegar, lump of butter as large as a butternut. Boil, but do not stir, try in cold water and when crisp remove from the fire, add a pinch of soda. Pour in buttered tins and pull when cool.

DIVINITY CANDY

Three cups of granulated sugar, one cup of water, three-fourths cup of corn syrup. Boil all together till it forms a real soft ball in cold water. Then pour one-fourth of it over the well beaten whites of two eggs; boil the rest until it threads and then stir it into the whites of eggs and syrup, add a cup of chopped nuts and beat until stiff. Spread on buttered tins. Any kind of candied fruit can be used.

MRS. C. W. JOHNSON

BUTTER SCOTCH

Three pounds of yellow sugar, three-fourths pound of butter. Let is boil until thick, stirring all the while. Pour into buttered pans and when cool mark off into squares.

MRS. W. T. COLVILLE

BUTTER SCOTCH

One-half cup of molasses, one cup of sugar, one tablespoon of butter, two of vinegar, boil until it hairs, then turn into greased pans.

MRS. COURTRIGHT

ENGLISH TOFFEE

Heat one-half cup butter, two cups brown sugar and four tablespoonfuls of weak vinegar over moderate heat. Do not stir after sugar begins to bubble. Cook to the snap stage, and pour over nut meats placed in a well buttered pan. Mark in squares.

MRS. M. H. PATTEN

* CREAM CANDY

Four cups of sugar, three tablespoons of vinegar, one cup of water, one teaspoon of vanilla. Do not stir at all. Cook one-half hour before trying, then test in cold water. When crisp pour in buttered tins, cool and stretch.

MRS. T. E. JEPSON

CREAM CANDY

Three cups of sugar, one cup of water, scant teaspoon of cream tartar and butter size of walnut. Boil until it threads, then let cool. When cool add flavoring and pull.

MRS. R. R. BARTLETT

SNOW CANDY

One quart of granulated sugar, one pint water, two tablespoons vinegar, boil, but do not stir. While the candy is being pulled, work in enough vanilla to flavor it. Set in a cold place.

MRS. E. H. WILLIAMS

SEA FOAM CANDY

Put three cups of light brown sugar, one cup of water and a tablespoon of vinegar into a sauce pan. Heat gradually to boiling, stirring only until the sugar is dissolved; then boil without stirring until it forms a hard ball when tested in cold water. Remove from fire and when the syrup stops bubbling pour gradually into the stiffly beaten whites of two eggs, beating constantly until it will hold its shape. Then add one teaspoon of vanilla and a cupful of any kind of nuts and drop upon buttered paper.

MISS ALICE SMITH

PEANUT BRITTLE

Put one pound of granulated sugar in the spider and place over a moderate fire, stirring until it becomes a syrup, then add one cup of finely rolled peanuts, when well mixed turn out on a cold surface, "marble slab preferred;" now roll thin with a cold and wet rolling pin.

MRS. W. R. MORSS

COCOANUT CANDY

Two cups of A sugar, one-half cup of cold water, boil for a few minutes then take out a teaspoonful and try in a little cold water, if it is brittle it is done, but do not stir it while it is boiling. Have some fresh grated cocoanut sprinkled on a pie plate and pour the syrup over it and set away to cool.

MRS. W. R. MORSS

CHOCOLATE TAFFY

Four cups of sugar, one cup of molasses, one-fourth cup butter, one and one-half cups of milk, one-half cake chocolate. Boil until it hardens in cold water.

MRS. R. R. BARTLETT

CHOCOLATE CARMELS

One cup sweet cream, two cups sugar, seven tablespoons chocolate, one tablespoon cornstarch mixed in the cream, one tablespoon butter, soda the size of a pea mixed in the cream, vanilla flavoring. Boil all the ingredients but chocolate and vanilla half an hour, stirring to prevent burning, add the chocolate. When it makes a hard glossy crust on the spoon it is done. Add the vanilla after it has been removed from the fire. Turn into shallow buttered pans. When cold enough to retain the impression of the knife, cut into squares.

MRS. PIERCE BUTLER

CHOCOLATE CARMELS

Seven tablespoons Baker's chocolate, three tablespoons of milk, six tablespoons of sugar, three tablespoons butter, six tablespoons molasses, one teaspoon vanilla. Boil till it hardens, then put in buttered tins and when it begins to stiffen mark it in squares.

MRS. L. M. SMITH

CHOCOLATE CANDY

Two cups sugar, one-half cup molasses, one-half cup butter, one cup milk, one-quarter pound chocolate shaved fine, boil till hardens in cold water, cool and mark.

ROBT. MEAKER

CONDENSED MILK CANDY

Two tablespoons of condensed milk, one cup sugar, three tablespoons sweet milk. Cook until it sugars on side of basin. Then remove from the fire and beat the same as fudge. Flavor with vanilla.

MRS. A. W. BENSCOTER

NUT CANDY

Two pounds of brown sugar, one-half cup of water, three ounces of butter. Boil until it hardens in cold water. Flavor with lemon extract. Have ready pans with bottoms covered with nut meats. Pour the candy over the nuts and when cool mark in squares.

MRS. W. T. COLVILLE

PEPPERMINT DROPS

Put one-half pound of powdered sugar, two tablespoons of hot water and six drops of essence of peppermint into a small granite sauce pan. Mix thoroughly, stand sauce pan over the fire and when the mixture begins to melt stir till soft enough to drop easily from the spoon. Drop in small drops on buttered paper about an inch apart and stand aside to cool.

MRS. EMMONS PECK

FIVE-MINUTE CREAM PEPPERMINTS

Stir one cup of sugar and one-fourth cup of boiling water over the fire until boiling begins. Then cook five minutes without stirring. Remove from fire and beat until creamy, adding six drops of oil of peppermint and enough color paste to give a delicate pink. Drop in rounds from the tip of spoon on to confectioner's paper to cool. If syrup is too thick to drop smooth add a few drops of boiling water and stir while melting. Then remove from fire and stir and drop as before.

MRS. W. H. BRONSON

DIVINITY FUDGE

Two cups granulated sugar, one-half cup Karo corn syrup, one-half cup boiling water, then boil till it forms a soft ball. Then pour syrup into beaten whites of two eggs, empty imme-

diately back to hot dish, add one cup of chopped walnuts, flavor with vanilla, beat till creamy, pour in buttered tins.

MRS. LEON L. BLY

COCOANUT FUDGE

Two cups of sugar, one-half cup of milk, one-fourth cake of Baker's chocolate. Boil until it is waxy in water, then remove from the fire and add a lump of butter as large as a walnut, one teaspoon of vanilla and one cupful of grated cocoanut. Stir constantly until it is creamy, then pour into buttered tins. Cut in squares.

MRS. WILLIAM HANKINS

CHOCOLATE FUDGE

Two cups sugar; three-fourths cup milk, put in granite basin and let get boiling hot, then add one-fourth cake Baker's chocolate broken up in small pieces and a piece of butter the size of a walnut. Boil until a little taken out in a dish will beat to a cream. When done beat until creamy and cold, add vanilla and pour into a buttered pan. Mark off in squares.

MRS. L. M. SMITH

MAPLE FUDGE

Take a cup and a half of grated maple sugar and half a cup of granulated sugar; add a cup of milk, a piece of butter the size of an egg and after the sugar is dissolved boil for twenty minutes. Test it in ice cold water, or stir a little in a saucer at the open window. If it hardens quickly, it is fudge. As you take it from the fire you may add a teaspoonful of vanilla and a cupful of chopped walnut meats, or you may have plain maple fudge, as you fancy. Once off the fire, stir the mixture until it begins to stiffen, pour out into a shallow buttered pan, as it cools mark out in squares and let it harden.

MAPLE FUDGE

Into an agate sauce pan put a half pint of maple syrup and a gill and a half of cream. Stir over the fire until a little dropped into cold water can be rolled with the fingers into a hard ball. Pour into a greased pan and mark into squares.

PEANUT BUTTER FUDGE

One and one-half cups granulated sugar, one cup water, one heaping tablespoon peanut butter. Boil until it becomes creamy when beaten.

MRS. F. F. SHANNON

MAPLE CANDY

Two cups dark brown sugar, one-half cup milk. Put in granite basin and cook ten minutes, then add two ounces of chopped walnuts and cook ten minutes longer. Remove from fire and beat until creamy. Flavor with vanilla.

MRS. AUSTIN BENSOTER

MAPLE SUGAR CANDY

One pint cream, two pounds maple sugar, broken up fine, one pound English walnuts, pour the cream over sugar, put on the back of stove to melt, then boil and stir constantly until when tried by stirring a small quantity, it will sugar. Add nuts and put in greased tins.

MRS. FRANK HUBBARD

PENUCHE

Four cups brown sugar, one cup milk, lump butter size of walnut. Cook until it forms a soft ball in cold water. Add a cup of chopped English walnuts after taking from the stove, and beat for three or four minutes. Pour in square tin to cool.

MRS. G. H. ACKERMAN

PENUCHE WITH SALT

Four cups brown sugar, one cup milk, one teaspoon salt. Boil until it forms a soft ball in water, add one tablespoon butter, when melted one tablespoon of vanilla and two cups of chopped peanuts. Beat until creamy and pour in buttered tins and cut in squares.

MISS ETTA M. FELTS

CREOLE KISSES

Prepare a fudge mixture by boiling together two cupfuls of granulated sugar with three-quarters cupful of milk until it reaches the soft ball stage. Set aside for a few minutes to cool, then beat or stir until the syrup turns cloudy; add to it a square and a half of melted chocolate with vanilla if liked. Meanwhile prepare a pan by lightly greasing with butter and lining the bottom with marshmallows split in halves. Pour the fudge over these, and before it cools sprinkle thickly with dessicated cocoanut.

MISS ETTA M. FELTS

OPERA CREAMS

Melt together three-fourths cup of milk, two cups sugar, two squares chocolate. Boil three or four minutes, flavor and set in cool place until absolutely cold, then beat until it becomes creamy. Drop into balls on waxed paper.

MRS. W. G. SCURRY

COCOANUT CREAM

Take the white of one egg, beat stiff, add two tablespoons cream and two tablespoons powdered sugar to one of fresh grated cocoanut. When stiff enough to mould make into squares and put half an English walnut on each side. Almonds shelled and covered with the same mixture pressed around them are very nice.

MISS HATTIE WOLCOTT

FRENCH CREAM

Break the whites of two eggs into a bowl, add an equal amount of cold water and stir in confectionery sugar until stiff enough

to be moulded into shape by the fingers. Flavor with any essence you like. A novelty candy is made by moulding some of this candy into a flat pan, spread with any kind of jelly that is stiff enough to cut with a knife, then put on another layer of cream.

MRS. G. B. SAMSON

FRUIT CREAMS

Add to French cream, raisins, currants, figs and a little citron chopped and mixed thoroughly through the cream, while quite soft. Make in bars or flat cakes.

CREAM NUT CANDY

Stir several kinds of chopped nuts into the French cream and make into squares or bars. Make the candy into balls and put half an English walnut on each side and roll in granulated sugar.

CREAM DATES

Select perfect dates and remove the pit. Take a piece of French cream, make an oblong shape and wrap the date around the cream. Roll in granulated sugar.

CHOCOLATE CREAM DROPS

Take French cream and mould into cone-shape forms with the fingers. Lay on waxed paper to harden until the next day. Melt chocolate by putting in an earthen dish over the tea kettle. Take the balls on a fork and dip in the melted chocolate and put upon waxed paper.

MRS. A. W. REYNOLDS

FONDANT FOR CANDY

Two cups granulated sugar, one-half cup hot water. Put on stove to boil, but do not stir. After it has boiled a few minutes put in cream of tartar size of a pea. When it is done enough to make a soft ball in cup of water, remove from fire and cool, but do not stir. When cool, beat until it is creamy and flavor with any desired flavoring. Pink candy can be made by adding red sugar before boiling. The fondant may be used the same as French cream in any of the preceding recipes.

MRS. W. SHANNON

STUFFED DATES

Remove the stones from perfect dates and fill with peanuts from which the skins have been removed. Pinch the sides together and roll in granulated sugar.

CURRENT DROPS

Use currant juice instead of water to moisten a quantity of sugar. Put in a pan and heat, stirring constantly. Be sure not to let it boil. Mix a very little more sugar, let it warm with the rest a moment, then drop on paper.

GRILLED ALMONDS

Blanch a cup of almonds and then dry them. Boil one cup of sugar in one-quarter cup of water until it hairs, throw in almonds and let fry in the syrup, stirring occasionally. When they turn a light brown remove from the fire and stir until the syrup has turned back to sugar and clings irregularly to the nuts.

ORANGE CANDY

Boil the orange peel for one-half day, changing the water several times. When the bitter is boiled out cut the peel in squares and boil in a syrup made of lemon juice and sugar. Boil in this syrup until transparent and dip in granulated sugar.

CRYSTALIZED CORN

One cup white sugar, a little water, boil until it hairs. Put in a small lump of butter and pour over two quarts of popcorn, stirring it well. Popcorn is also very nice by pouring molasses candy over it and stirred well.

MISCELLANEOUS

TO CORN BEEF

To one hundred pounds of beef add four quarts of salt, one quarter of a pound of saltpeter, three pounds of brown sugar. Mix thoroughly and add water enough to cover.

MR. G. W. REYNOLDS

TO WHIP CREAM

Pour thick, sweet cream in a bowl placed in a pan of cold water or ice, whip with a dover egg beater until stiff, sweeten with powdered sugar and flavor to taste.

SALTED ALMONDS

Shell the almonds, blanch them by pouring boiling water over them and letting stand a few minutes which will loosen the skin so that it may be removed easily. Spread them out on a baking tin, pour a little melted butter over them and stir thoroughly, dredge them thickly with salt and bake in a moderate oven until a golden brown. Olive oil may be used in place of butter.

MISS HATTIE M. PASCOE

CHOCOLATE

For each person take one heaping teaspoonful of grated chocolate, and one cup of equal parts of milk and water, to the chocolate add one-fifth as much sugar and melt on the stove. Let the milk and water come to a boil, add the melted chocolate and to every six cups of the milk and water, one teaspoon corn-starch dissolved in a little milk. Serve with whipped cream.

MRS. PIERCE BUTLER

FRUIT COCKTAIL

For a dinner fruit cocktail fill punch glasses half full of diced pineapple and oranges and top the mixture with mint ice. Lemon or orange ice may be used instead of the mint.

ONION JUICE

Take the outside from a large onion, press the onion firmly against a large grater and quickly draw it up and down, allowing the juice to drop from one corner of the grater.

GRUEL FOR INVALIDS

Three tablespoons corn meal in just sufficient water to prevent burning, cooked thoroughly, add one pint of milk. Mix one tablespoon flour in a little cold milk and add to the mixture, salt to taste. Just allow to boil after the flour is added. Stir in one cup cream after it is removed from the fire.

MRS. BUTLER

TAPIOCA GRUEL

Scant teacup of tapioca, soak and cook until well done. Take one-half pint milk and one-half pint cream, heat and stir in the tapioca. Season with sugar or salt and nutmeg. More milk used if desired.

BUTTERMILK POP FOR INVALIDS

One tablespoon corn meal thoroughly cooked in just sufficient water to prevent burning, then carefully add enough buttermilk to make of the consistency of cream, stirring all the time to prevent curdling. Remove from the fire as soon as it boils after the buttermilk has been added.

MRS. BUTLER

BEEF TEA FOR INVALIDS

Chop fine one pound of lean beef, pour over it one and one-half pints cold water, let stand two or three hours, then boil for half an hour. Season with salt after it is removed from the fire.

MRS. BUTLER

SLIPPERY ELM TEA

A teaspoonful of powdered slippery elm in tumbler, pour on cold water and season with lemon and sugar.

EGG NOG

Beat the yolk of an egg light and add three-fourths of a cup of milk, a pinch of salt, a little sugar, nutmeg or vanilla to taste, then add the white of the egg beaten to a stiff froth.

KOUMISS

Three pints new milk, one and one-half tablespoonfuls sugar, one-third compressed yeast cake. Warm the milk to blood heat only. Dissolve yeast in a little warm water, add it and the sugar to the warm milk, and stir until the sugar is thoroughly dissolved. Pour while warm in air-tight bottles, about two-thirds full, and stand in a warm room for twelve hours. Then place on side in a refrigerator.

SHERBET FOR BABY

One large cup of water, one-half (scant) cup of sugar. Boil and thicken with two teaspoons of arrow root. Add juice of one small or one-half large orange, and one-fourth lemon. When cold freeze and stir in the well beaten white of one egg after it is frozen.

MRS. W. G. SCURRY

TO PREVENT A COLD

When beginning to take cold in the head, pour one-half teaspoon of camphor spirits into one-half glass of water and sip often. Sure, if promptly taken.

FOR CHAPPED HANDS

Two ounces of cologne, one ounce of glycerine, one-fourth ounce of ammonia.

MISS WATERS

FOR A BURN

Cover a very bad burn all over with linseed oil and tie up. It will quit smarting. Do not untie until well and there will be no scar.

TONIC FOR THE LIVER

Squeeze the juice of an orange in a small glass with bits of ice, adding a little sugar if liked. Eat before breakfast.

MRS. L. A. BASSETT

IN CASES OF NAUSEA

When nothing can be retained in the stomach, small bits of ice put in the mouth will give relief.

FOR SEA OR CAR SICKNESS

Bromide of soda four drachms, bromide of ammonia two drachms, peppermint water three ounces. Mix thoroughly. Take one teaspoonful in water before each meal and at bedtime for three days before journey. Not needed after. This is an old sea surgeon's receipt.

MISS ETTA M. FELTS

FOR BURNS

Lime water and linseed oil well mixed in equal quantities is one of the best remedies for a burn.

FOR CHAPPED HANDS

Add the juice of one lemon to two ounces of glycerine, shake well and bottle. It will keep.

GREASE SPOTS

Cold water and Ivory soap will remove machine grease from washable fabrics.

TO REMOVE CHOCOLATE STAINS

Sprinkle the stain with borax and soak in cold water, then pour on boiling water.

TO REMOVE PAINT

Rub with benzine, turpentine, chloroform, until stain disappears.

TO REMOVE VASELINE

Wash a fresh vaseline stain in turpentine.

TO REMOVE PEACH STAINS

Put in milk bath for twenty-four hours, or use lemon juice and salt.

TO REMOVE TEA STAINS

Rub out in cold water first, then pour boiling water through it.

TO REMOVE COFFEE AND FRUIT STAINS

Spread stained part over a bowl and pour boiling water on from a height, so the water will strike the stain with some force.

TO TAKE MILDEW FROM LINEN

Rub the spot with soap, scrape chalk over it and rub it well, lay it on the grass in the sun, as it dries wet it a little or dip in buttermilk and lay in the sun.

TO REMOVE GRASS STAINS FROM WHITE GOODS

Cover the stain well with lemon juice and sprinkle thickly with salt, lay in the hot sun. When dry wash. This will also remove iron rust or mildew.

TO REMOVE GRASS STAINS

Rub stains with wood alcohol until they disappear, then wash with soap and water. This may be used on colored clothes without injury.

TO REMOVE IRON RUST

Dissolve five cents worth of oxalic acid in two ounces of water and bottle. When iron rust is on white goods wet the spot with a little water and then apply a little of the acid, put in the hot sun and then wash thoroughly.

TO CLEAN WHITE KID GLOVES

Pour deodorized benzine in a bowl, wash the gloves until perfectly clean. Hang in the air to remove odor.

TO CLEAN SILVER

To clean silver have a pan containing two gallons of cold water, in this dissolve a piece of washing soda about the size of an egg and heat to boiling point. Let the silver soak in this for three or four minutes, keeping it boiling. Lift out with wire spoon or fork, wash in hot soapsuds, and wipe quickly with dry towel. This will not injure solid or plated silver.

SILVER POLISH

Put half a small cake of Ivory soap, shaved fine, and a quarter-pound of whiting into one quart of water. Boil until dissolved. Use this paste as whiting is used, then polish with a fine cheese-cloth or chamois. The Ivory soap modifies the harshness and grittiness of the whiting without impairing its polishing value.

TO CLEAN GRANITE WEAR

Warm your discolored earthen ware or granite baking dishes well, then rub them with damp corn meal. It cleans without scratching.

TO BLEACH MUSLIN

Weigh the cloth and allow three ounces of chloride of lime to each pound of cloth. Boil the cloth in strong soap suds and rinse in clean water. Dissolve the lime and strain it into enough water to cover the cloth. Put in the cloth, stirring it constantly and exposing it to the air. After being in the lime a few minutes take out, boil in clean water, rinse and hang on the line.

MRS. A. PASCOE

TO GIVE A GLOSS TO STARCH

Melt together one ounce of white wax, two ounces of spermaceti, turn into a clean shallow pan and melt. When cold break into pieces the size of a pea. When making boiled starch add a piece of wax.

MRS. F. H. COWLES

FURNITURE SCRATCHES

The scratches which so often disfigure and spoil the appearance of varnish will entirely disappear if a coarse cloth that has been well saturated with linseed oil be laid over them. This simple remedy is invaluable to those who have the care of highly polished furniture.

NICE WHITE HARD SOAP

One box B. T. Babbitt's lye dissolved in one quart of cold water to which add two tablespoons of powdered borax. Stir with stick till dissolved and let get cold. Melt five pounds of clean grease, when lukewarm stir the cold lye slowly in the warm grease. Add a little oil of clove or sassafras just before pouring out. Have a wooden box lined with clean wet cloth. Pour soap in when quite thick. When cool mark off in cakes with knife and turn out when solid, but do not use for several days.

MISS LOIS R. MORSS

WASHING FLUID

One pound of Babbitt's potash, one-half ounce muriate ammonia, one-half ounce salts of tartar. Put all together in a stone jar and pour on one gallon of boiling water. Put clothes to soak over night, in the morning wring them out and put in a boiler about two-thirds full of warm water to which has been added two-thirds of a cup of fluid and some small pieces of soap. Let boil for fifteen minutes, take out, rub lightly and then rinse through clean water and then through blue water.

MISS ELLA CHAMBERS

CLEANING FLUID

One gallon deodorized benzine, one ounce of alcohol, one-eighth ounce of ammonia, one-eighth ounce of bay rum, one-half ounce of chloroform, one-half ounce sulphuric ether, one-eighth dram of borax. One-third or one-fourth of quantity may be compounded at a time.

TO WHITEN CLOTHES

Kerosene oil, a tablespoon to each bucket of water, used in boiling clothes will whiten them and will also remove stains. It also makes washing easier if used in the wash water.

FURNITURE POLISH

Two parts sweet oil, two parts turpentine, one part alcohol.

TO MEND BROKEN CHINA

The most successful way to mend broken china is the following formula: Powder a small quantity of lime and take the white of one egg and mix together to a paste. Apply this quickly to the china to be mended, place the broken pieces together firmly, and they will become set and strong. It is unusual when china breaks in the same place again after being mended with this paste.

TO PRESERVE EGGS WITH WATER GLASS

In the first place, the eggs must be fresh, preferably not more than two or three days old. This is the reason why it is much more satisfactory to put away eggs produced in one's own chicken yard.

Infertile eggs are best if they can be obtained.

The shells must be clean.

The shells also must be free from even the tiniest crack. One cracked egg will spoil a large number of sound eggs when packed in water glass.

Earthenware crocks are good containers. The crocks must be clean and sound. Scald them and let them cool completely before use.

"Water glass" is known to the chemist as sodium silicate. It can be purchased by the quart from druggists. It is a pale yellow, odorless, sirupy liquid. It is diluted in the proportion of one part of silicate to nine parts of water. In any case the water should be boiled and then allowed to cool. Half fill the vessel with this solution and place the eggs in it, being careful not to crack them. The eggs can be added a few at a time until the container is filled. Be sure to keep about two inches of water glass above the eggs. Cover the crock and place it in the coolest place available from which the crock will not have to be moved. Inspect the crock from time to time and replace any water that has evaporated with cool boiled water.

When the eggs are to be used, remove them as desired, rinse in clean, cold water and use immediately.

TO PRESERVE EGGS

Fill a quart measure full of lime, put in a large receptacle, add one pint of salt and pour over this twelve quarts of boiling water. Stir well and let stand over night to cool. Put eggs in a stone crock and pour this mixture over them.

MRS. F. E. BURR

ANTIDOTES FOR POISON

If any poison is swallowed drink immediately a half glass of tepid water with a heaping teaspoonful each of common salt and ground mustard. This vomits as soon as it reaches the stomach, but for fear that some of the poison may still remain, swallow the white of one or two eggs, or drink a cup of strong black coffee. These two being antidotes for a greater number of poisons than any other dozen articles known, with the advantage of their always being on hand. For oil of vitriol or aqua fortis, give large doses of magnesia and water. For ammonia give vinegar freely. For oxalic acid, give magnesia, or chalk and water, administered in large and frequently repeated doses. For saltpetre, give an emetic of mustard and water, afterwards mucilage and small doses of laudanum. For opium or laudanum give an emetic of mustard and water; use constant motion, if possible, and, if possible, a stomach pump, also strong, black coffee. For arsenic, doses of magnesia are useful, but freshly prepared hydrated oxide of iron is best. For corrosive sublimate, give the whites of eggs mixed with water until free vomiting takes place.

TO CLEAN CARPETS

Shave one and one-half bars of Ivory soap into a kettle, cover with warm water and boil until entirely dissolved. Then pour into a two-gallon crock and add one-half pound of powdered borax dissolved in water, and one-half cup of ammonia, then fill the crock with water and stir well. It will be thick like soft soap. To clean the carpet, cover a space convenient to reach with this mixture, then scrub hard with a scrubbing brush, take off the dirty lather with a sharp sided stick and wipe with a wet cloth and then with a dry one. This will not fade nor hurt any carpet and will make them look like new.

MRS. W. L. THOMPSON